sweetness & lightning

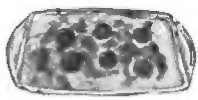
2

Gido Amagakure

甘々と稲妻 2

Sweetness & Lightning
Gido Amagakure

雨隠ギド



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Chapter 6 A Gratin Filled With Dreaded Veggies

THUD
ドサッ
I guess they got them from a local farmer or something.
Here you go!
Huh?
Some relatives in the countryside sent these to me!
I'm sharing with everybody!
WOW!
Oh...
Go ahead!
Just fry 'em up with salt and pepper, and they'll be delicious!
Is it okay to give me this much?
PUSH
PUSH
Lucky me!

Inuzuka-san! Package for you!
What should I make?
But... ...she should really eat her vegetables.
What to do? Tsumugi really hates bitter vegetables.
THUD
It's from my mom. What could it be?
Wh...
What should we do with this mountain of vegetables?
Dear Kôhei. Your dad and I bought too much at the farmer's market, so we're sending you some veggies. Eat up! (Tsumugi-chan, too!)
DROOP
Oh...
From Mom

DING
No meat...
...to get Tsumugi to eat it.
But I'll need something else...
Kôhei Inuzuka, Lv. 2
Cut
Grill
Boil
Cut... and fry! I can make stir-fry!
That's right!
Green pepp
GoGoL Search
CLICK カチ カチ CLICK
I have the Salisbury steak patties.
The ones I made for the lunches.
Meat-Stuffed Green Bell Peppers
Stir-fried vegetables
It's done!

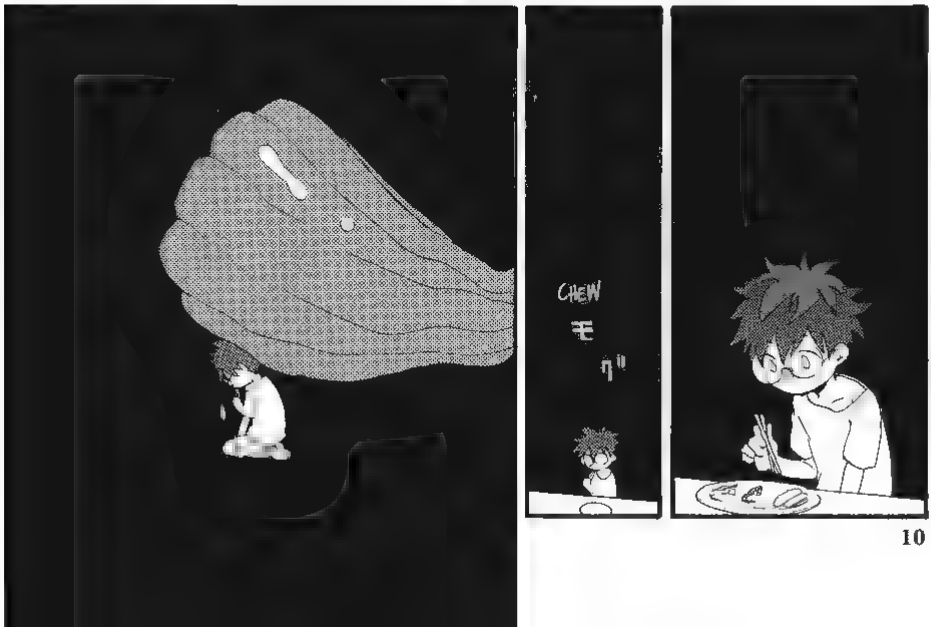
Okay!!
Tsumugi! Dinner-time!
I'll take a picture.
FREEZE
じーー…
Look!
Daddy did a good job today!
Foo... Foo... Food!
Let's eat! Let's eat!
Look! See, it's Salisbury steak!
UGH!

Tsumugi, what do you think...
It's... okay! I think! It's probably delicious!
Ooh!
むぐ…!
CHEW
You won't even notice the bell pepper taste!
Oh, just chomp down on the whole thing!
...HM?
PICK
ほじり
...
カフ
CHOMP
I think I did a good job with it...

...
BLEH
CHEW
CHEW
CHEW
NNN...
NNNNN...
Okay?
You... you tried hard.
You took a bite.
Just... just eat what you can now.
Mhmm.
I made her cry.
SHOCK

Mommy, big brother took Kôhei's meat!
Hey, eat your own!
Kôhei, you didn't finish your tonkatsu.
Oh.
Oh.

Here, have a bell pepper.
Then I'll trade you.
He gave it to me! Right, Kôhei?


CHEW
モ
ｎ"

AH!
...
ちゅん CHIRP
ちゅん CHIRP
When did I start being able to eat them?
...I used to hate bell peppers.
Come to think of it...
I've heard kids' tongues are sensitive.
If they taste something bitter or sour...
...they decide it might be danger-ous.

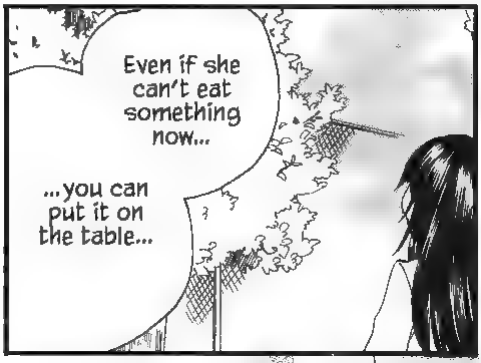
Ahh
I bet you aren't a picky eater...
I've heard that before.
So even if they can't eat something when they are little...
...they might be able to when they get older.

I kind of was, when I was little.
Oh?
But... ...my mom...
You can do it! Fight! Fight!
It's okay!
Huff
Huff
...was super strict.
She said it was rude to the food, and to the person who made it, not to eat it all.

What do you want to do, Sensei?
Hmm
Every family is different.
I see.
Thanks to her, I can eat anything.
Ooh!
BUT I DON'T WANT TO MAKE HER EAT SOMETHING SHE DOESN'T WANT TO.
GLOOM
うだ
うだ
GLOOM
It's a waste to not do something with those veggies!
Yes.
...the happiness I felt when I tasted the meal and it was delicious.
I guess I... ...just want to share with her...

C-can we really do that?
I'll have to
Prob-ably!
..talk to my mom

Then let's make something delicious and have her eat it!


Even if she can't eat something now...
...you can put it on the table...

...You're right.
...and then she might get interested.
...say you like it and eat it...

Package: Chips

The next day
Ha ha
That's a condiment.
And so...
Today I'd like to make a gratin.
Mom's Recipes
Ooh!
CLAP
CLAP
We'll dice the vegetables into small cubes and hide their taste with béchamel sauce, which everyone loves.
Why gratin?
Ready to eat already?
Gooo
I get to eat a gratin?!
Gratin?!
Huff
Huff

Tsumugi-chan likes some vegetables, right?
Yeah.
Like cherry tomatoes and carrots.
I thought of mincing them and making a vegetable Salisbury steak or a curry, but...
If we cut them all into about the same size and mix them together...
...there'll be a lot of tastes and colors and it'll be fun!
Don't you think?
I see!
What you can eat is often influenced by what you're feeling and how excited you are at the time, right?
So let's have fun!
Oh!
Ohh!
Tsu-mugi!

FLIP
ばさ、
OK
Will you help me?
I'm going to wash the vegetables.
It's cold!
SPLASH
ぱしゃ
ぱしゃ
SPLASH

"Like"? Did she learn that at pre-school?
♪Scrub-a-dub dub!
ビキ
DA DUM
DA DUM
HUH?
You're like, so funny!
Gyah ha!
Yes!
Does it feel good?

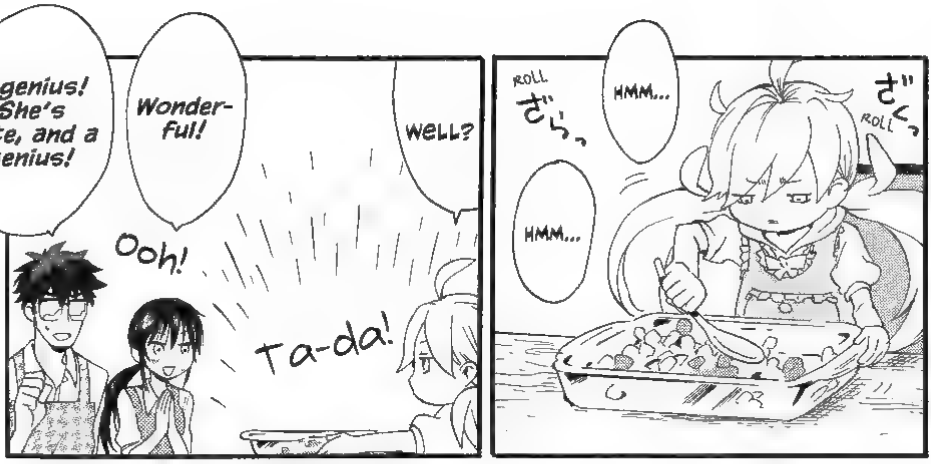
Wah!
It's okay!
PEPPER?
It's a red bell pepper!
? What's this red thing?
!
I know!
It's more like a cup...
...than a pepper.
Hrm...
...but if you take out the seeds, it's red all the way inside, too!
I sliced it
Look at this.
It's a relative of the green bell pepper...
carton: 100% Grapefruit

Huh?
HUHHH?
Really ?!
Here you go.
GLUG
GLUG
100%

GLUG GLUG
AHHHH!
It's sweet!
Is water okay?
More!
Oh.
She put her lips on it.

POTATO
RED AND GREEN BELL PEPPERS
KABOCHA
ASPARAGUS
FAVA BEANS
CARROT
ZUCCHINI
ONION
Now we've washed our vegetables.
Okay.
Aaah.
You have some too, Daddy!
Cut the vegetables into small, round, bite-sized chunks.
Urgh...
Stupid kabocha squash is hard...
Well, slice the peppers and onion.
About like this?
Try making them a little smaller
Put olive oil in the frying pan, and then...
SIZZLE
じゅわ
...fry the chicken thigh you've cut into bite-sized pieces.
Parboil the carrots and fava beans.
Do you add any salt?
Sure, a pinch.

Kabocha Squash!
Zucchini!
Potatoes!
Go!
GO!
Oh. Thanks.
Oh, let's take the chicken out.
Fry the hard vegetables first...
It looks good already!
Oooh!
ROLL
Add a little salt.
ROLL
Will you help, Tsumugi?
Oh no!
Someone has to even out the vegetables!
O
K
...so you don't have to cook them completely.
We'll put this in the oven afterwards...
...along with these into an oven-safe dish.
Toss the chicken and all of the parboiled vegetables...
PLUNK
PLUNK



Bag: Weak Flour, see translator's note at the end of the volume.

Three tablespoons of weak flour.
PAFF
Once they get soft, add the weak flour.
And stir!
Take the sliced onions and fry them...
...with lots of butter so they don't burn.
For two or three servings, we'll use about 40g of butter.
Half a big onion, sliced
Cooked over low heat
SCRAPE
SCRAPE
Hey, Tsumugi.
Huh?
Let's keep stirring until the clumps vanish.
Okay
I-It's okay!
Did we fail?!
CLUMP
CLUMP

Clump, clump
Okay!
...so it won't clump up?
Can you cast a spell...
...and then stir with a whisk!
WHISK
Add it in a little at a time, so it doesn't clump...
Milk 400cc
Then let's add the milk.
Oh, is it looking better?
Don't clump!
No clumps!
STIR
tomorrow is coming...
Clump, clumps...
No clumps
Now add a bouillon cube dissolved in hot water.

It's clumped up...?
It's clumped up...?
Maybe?
Okay.
What've we got?
PAT
STIR
Clump!
SHOCK
OH!
IT'S CLUMPED UP.
DRIP
PAT

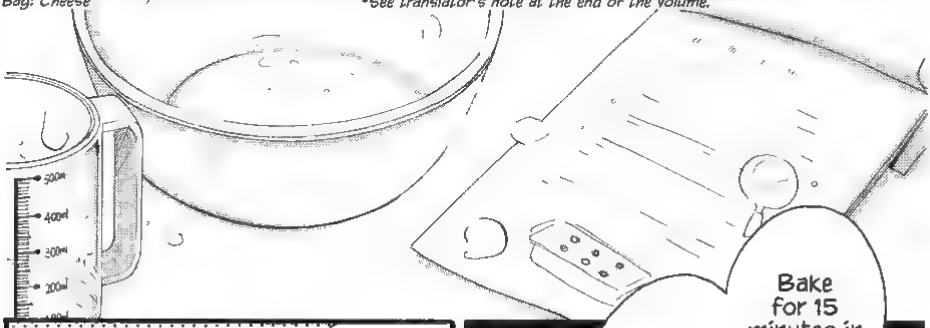
Whew.
That's a relief.
I'm glad.
AH!
Sensei, this is...
... an onion!
It's not a clump stuck to the whisk

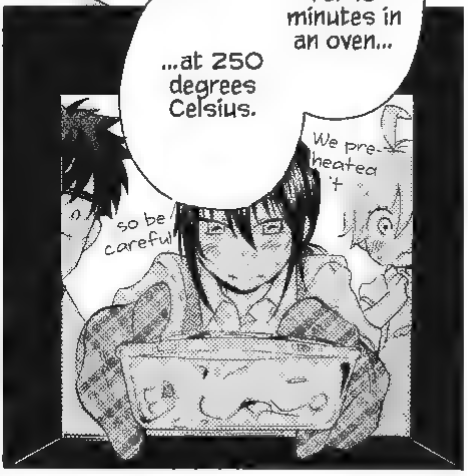
This should be about it.
GOOEY
It's actually looking pretty good.
SQUOOSH
It'll get hard if you stir it too much.
What should we do?
It tastes good...
The clumps are gone and it's smooth, isn't it?
Yup!
Looks like your spell worked!
Let's try this!

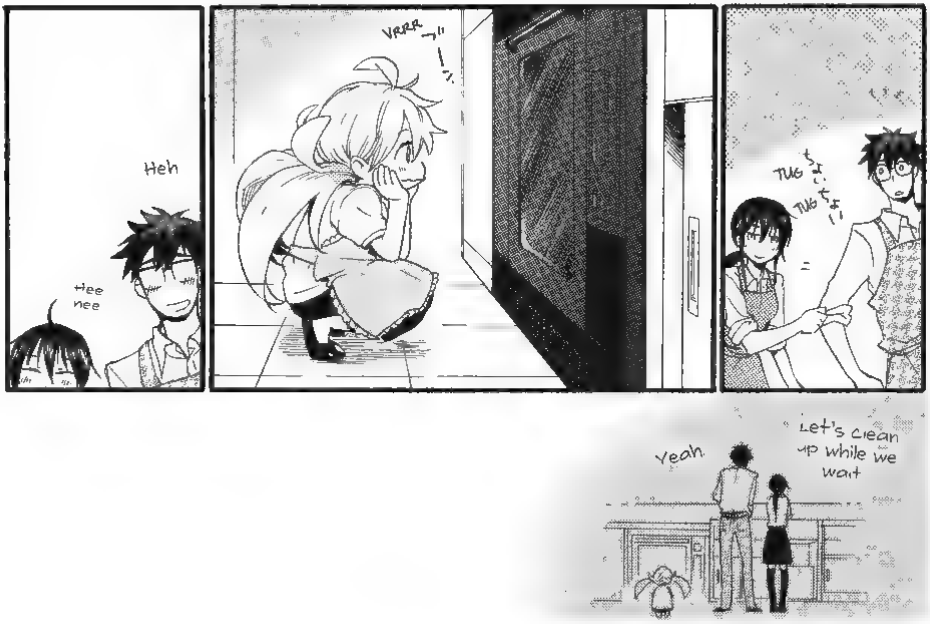
Now sprinkle cheese on top
Okay!
I'll believe in my mom's recipe.
Put in the cherry tomatoes!
The Ohmu* are angry!
SQUOOSH
I'll believe in what I've eaten.

Bag: Cheese

*See translator's note at the end of the volume.






Heh
Hee hee
VARR
TUG
TUG
Yeah
Let's clean up while we wait

BUBBLE
Oooh!
BUBBLE

I washed the veggies...
...and flattened them...
... and then I put on the cheese and tomatoes!
WOW!!
It's done! It's done!
Woohoo!

Let's eat!
You worked hard, Tsumugi.
I'll dish it up.

Let's eat!!
Ha ha ha
Whew...
GLOMP
Ooooh!

YUMMY!!
What...
CHOMP
ぱっ
ぱっ
CHOMP
...is this...?!
What's this... gravy?!
It's a sauce! A béchamel sauce!
A sauce!

This! The tomato! If you squish it and eat it, it's yummy!
You mix it!
And the vegetables in it are— Err... Anyhow, yeah, this is great!
I-It's good!
Aaah...♥
Thanks, Mom.
I'm glad it's good.
GULP
ゴクン
Bleh!
CHOMP
モグ
CHOMP
モグ...
The green stick thing is good, too!
It's friends with the red thing!
Yeah.
It was bitter and gross.
I'll eat something sweet!
Like carrots!
Bell peppers...
You ate something bitter?
Huh?
I ate something bitter...

I see.
Well, great job eating that bitter thing.
HEE HEE!
Great!

Chapter 6 – END

GRATIN

Ingredients Serves 4

(A) 1 potato 1/16 kabocha squash 1 zucchini
150 g chicken thighs 4-5 stalks of asparagus 1/2 carrot

(B) 2 bell peppers (1 red, 1 green) 1 onion
some cherry tomatoes 50 g grated cheese

Béchamel Sauce

40 g butter 40 g weak flour
(C) 600 cc milk 1 bouillon cube (dissolve in a small amount of hot water)
(D) scant 1 Tbsp salt dash of pepper

Steps

1 Chop the ingredients in **A** into 1-2 cm chunks. Parboil **carrots**. Julienne the **B** ingredients

2 Put the **butter** into a frying pan and add the following ingredients in this order: **potatoes, onions, zucchini, chicken thigh squash, asparagus, bell peppers**. Use low heat so the mixture doesn't burn.

POINT You're going to cook the gratin in the oven, so it's okay if the mixture isn't fully cooked.

3 Add the **weak flour** to **2** and continue to cook. Once the flour is mixed in, add **C**. Mix and stir until smooth, then reduce the sauce for a few minutes. Add **D** to taste, and the carrots from **1**, before placing in an oven-safe baking dish.

4 Sink the **cherry tomatoes** into the surface of **3** scatter the **grated cheese**, and then place in a preheated oven at 200°C for 15 minutes.

You're done.

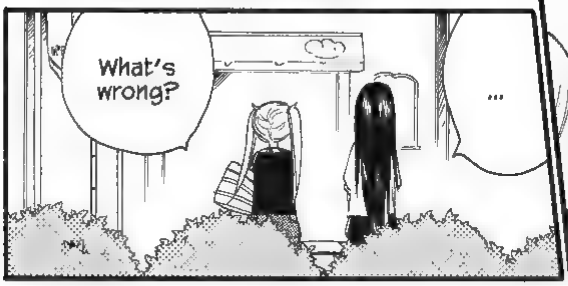
Conversion notes:
150 g chicken = about 1/3 lb, 50 g cheese = 1 3/4 oz, 40 g butter = 2 2/3 Tbsp, 40 g flour = 1/3 cup
600 cc milk = about 2.5 cups, 200°C = about 400°F

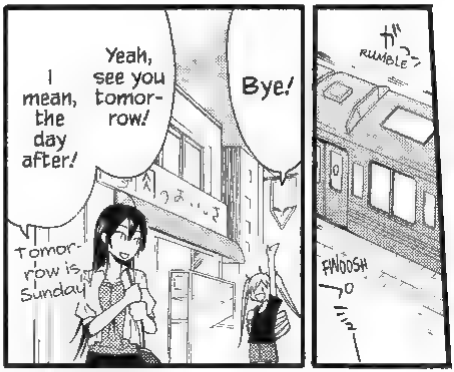
Kotori wants to eat bread, too.
Carbo-hydrates are important, aren't they?
I know!
Um, I also like the normal shrimp and macaroni one!
Okay! Here's the BREAD!
THUD

Chapter 7 Special Doughnuts on a Day Off

I bet you couldn't be one unless you were smart.
SPRING WORLD
GOODS
I wonder if there are any organizations in Japan with spies.

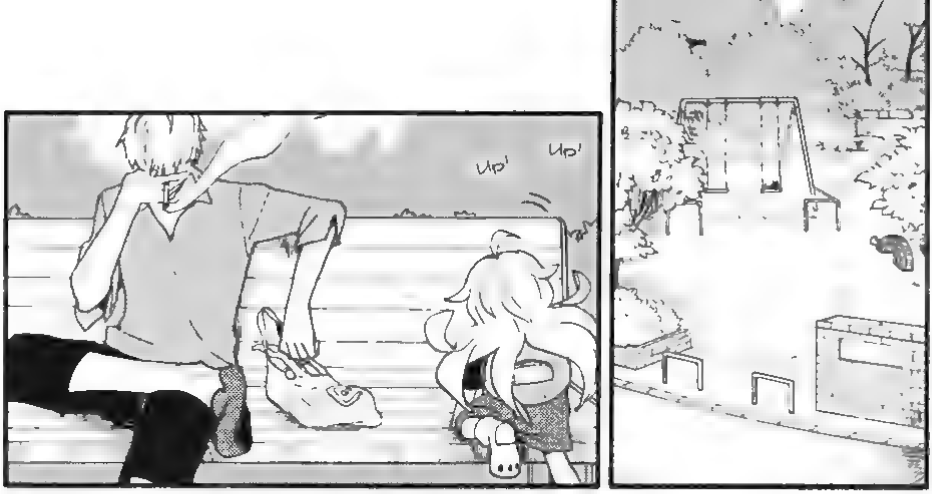
cover: The Last Battle of the Spies

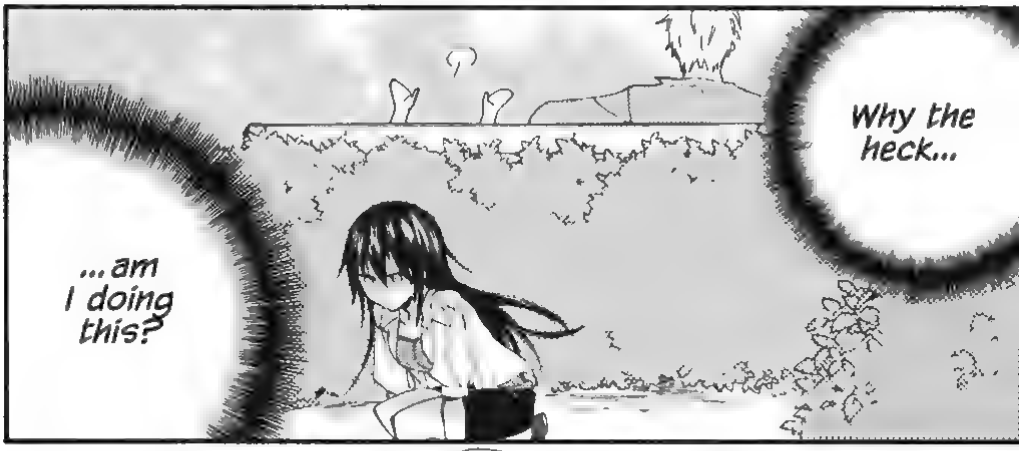



Yeah, see you tomorrow!
I mean, the day after!
Bye!
Tomorrow is Sunday!
RUMBLE
RUMBLE
RUMBLE

Hey, where are we going next?
Just be quiet and come with me.
Who's that?
Tsumugi-chan?

OH.
DEAD
That's right.
It's probably a relative or somebody from her preschool.
This isn't a movie.
No way.
I'll text Sensei
Is she being kidnapped?
Oh no!
DASH
たっ
たっ
DASH
Signs: Onigiri, Sandwiches ¥20 off / Bakery Direct
おにぎり
サンドイッチ
20円
SLIDE
Oh!
す、
WHOOSH
...it really is a kidnapping?
What if...


Up!
Up!


Why the heck...
...am I doing this?

I'd feel better if I knew he was a friend of Sensei's.
He does seem a little scary.
GLANCE

Thank—
PLUNK
Here.
Yay!
POP
Yeah! Thank you!
It's cold and yummy, isn't it?
Super mads?
I'm super mads now!
Jeez!
Aaah!
Heh heh.
Is it okay for her to eat all that at once?
SWEAT
Okay!
SWEAT
Here, have this, too.

Dough-nuts are hard as a snack.
They fill you up, right?
...so why didn't you eat the doughnuts?
You've got no problem eating all that...
You want one, too?
Sure.
You shouldn't eat too much!
NOM
NOM
Huh.

NOOO!!!
Just the chocolate inside.
You can't eat the paper, right?
RIP
(Kotoi chan?)
Sorry to keep you waiting!
DASH
DASH
DASH
DASH
Hey!

Kid-nap?
H-he's trying to kidnap Tsumugi!
...
Sensei!
Huh? What are you doing here?
Daddy!
He's my friend.
He was my classmate in high school. His name's Yagi.
Huh? Kidnap?
Ha ha!
Him?
Huh?
That's rude.
D-do you know him from some-where?
D

CAW
I SEE
CAW
Ha ha ha!
Go!
SPLASH
DROP
DROP
SHIFT
SHIFT
GLANCE
Yagi is my pinch hitter when I need someone to watch Tsumugi...
...and the babysitter and preschool aren't available.
SHOCK
Sensei actually...
...has friends.

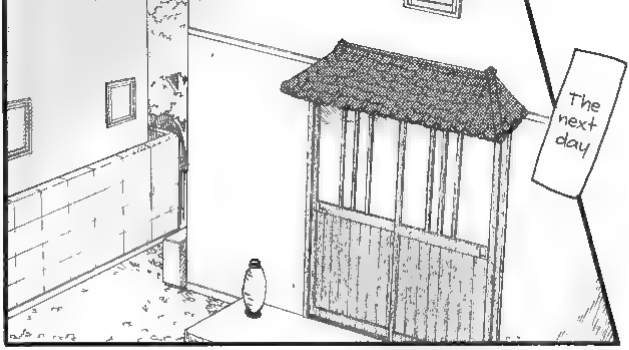
Sorry.
I tried to mediate between some students, and it didn't go well.
I called in their parents and went in on a weekend.
It's fine.
The shop's closed today, anyway.
My teacher has friends ...
That feels kind of strange.
She was using some slang that sounds like it's gonna be obsolete in a month or so.
"Super mads," was it?
Huh?
Tsumugi just keeps growing up, doesn't she?
It's been, what... two months? Three?
I SEE. I GUESS SHE LEARNS IT AT PRE-SCHOOL.
I HOPE SHE DOESN'T THINK IT'S NORMAL.
She probably just uses it to be silly.

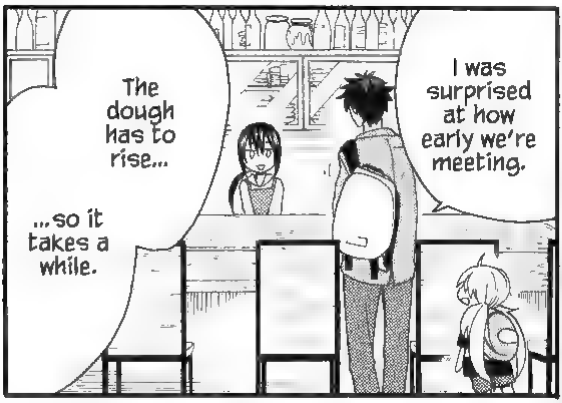
...the more she looks like her mom.
The more she grows up....
There's an ant inside
...
One day, she'll bring a boyfriend home.
D-DON'T REMIND ME.
PAT
You, cooking, huh?
She's teaching me how to cook.
Yeah.
Is that that high school girl you were telling me about?
Like Salisbury steak and stuffed bell peppers.
No, lately, I make a lot at home!
Huh...
I noticed but I didn't think it was that big a deal
He mixed up the salt and the sugar
Oh jeez- I thought that only happened in comics
Was it that bad?
COOKIES
In High School

Tsumugi likes her, too. She's a big help.
STEP
STEP
STEP
Ha ha ha!
...they're talking about me.
FIDGET
FIDGET
I feel like...
Don't talk about me like an extra.
Oh.
So are you, Yagi.

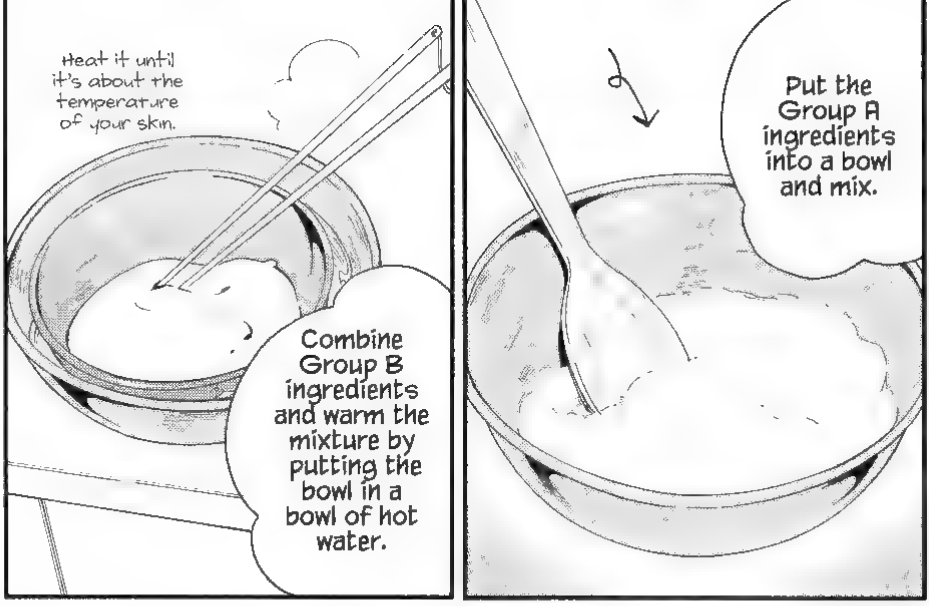
Do you want to make dough-nuts?
?
S...
Sensei.

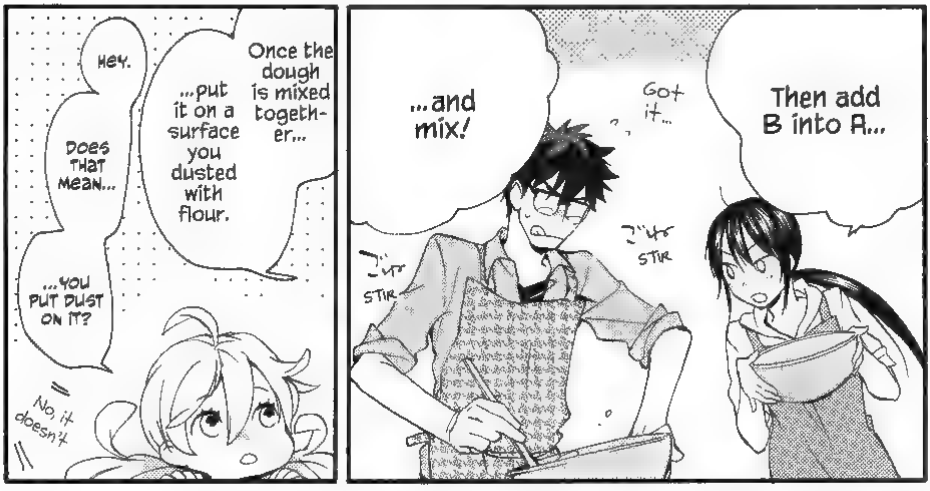
That's right. We'll have them for lunch!
I'll ask my mom for the recipe
We can make doughnuts?!
Doughnuts are hard!
Doughnuts?!
Where did that come from?
NOD
コクリ
Tsumugi, you wanted to eat doughnuts?
Huh?
She likes doughnuts, but she didn't eat them.
Why did you tell him?!
They seem like they're having fun.
...Yes.
YA...
...hoo!
Could we get your help with that?





*See translator's note at the end of the volume.


Heat it until it's about the temperature of your skin.
Combine Group B ingredients and warm the mixture by putting the bowl in a bowl of hot water.
Put the Group A ingredients into a bowl and mix.


Hey.
Does that mean...
...you put dust on it?
No, it doesn't
Once the dough is mixed together-
...put it on a surface you dusted with flour.
...and mix!
Got it...
Then add B into A...
STIR
STIR

Okay, add that and mix it in...
Whew
It's pretty hot and muggy today.
Oh, yeah.
The butter should be at room temperature. Is it ready?

...for this moment!
I've been saving my power...
Wow it sticks to your hands
Like this? For how long?
...as you knead!
STRETCH
STRETCH
PERK
Okay...
Let's take turns.
Um...
About eight minutes?
I want to help, but I'm not going to.
Flour your hands.
IT'S STICKY!
Whew
Whew
Ngh.
Ngh.
Whew
Whew
SQUEEZE
SQUEEZE
Okay, thanks!
OKAY!
STRETCH
...without it tearing, it's ready!
Once you can...
...stretch it out thin like this...
Your turn!
Leave it to me!

We've got a lot of time.
Yeah.
Put the dough in a lightly greased bowl and wrap it up...
The water should be about the temperature of hot bath-water
...and then warm it in a bowl of hot water for an hour or so to let the dough rise.
I know! I've got a present for Kotori-chan!
Huh?
Um, at the arcade, there was a big sound that went boom boom boom!
Big-eyes!
FLIP
Here!
The arcade in the super-market?
Ooh... Why isn't he smiling?
I took these with Yagi-chan!
That place has been there for a long time
Yeah!
And I asked Yagi-chan to get a stuffed animal, and he couldn't do it at all!

Tsumugi's a good kid.
Oh, it's fine, it's fine.
He's not as scary as he looks.
Is it okay for Y-Yagi-san and Tsumugi-chan to be together?
I mean... he was giving her a lot of candy...
Whoa.
It was amazing!

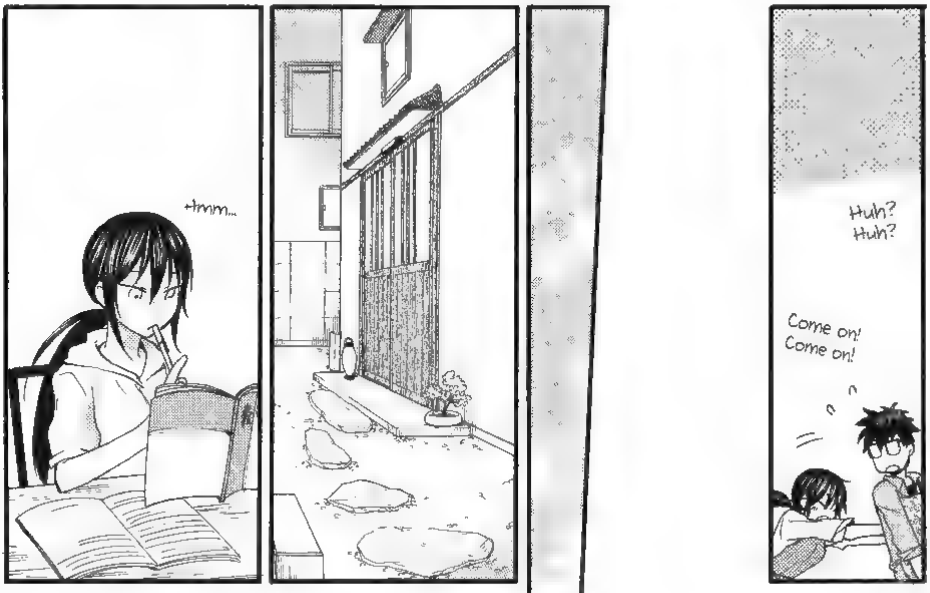
So I'm sure it's good for her to let loose once in a while.
You know.

I'm so normal, I don't even know how to let loose.
I've never even had my picture taken in a photo booth
Yagi's good at that, so every once in awhile...
...I have him play with her.
They say that...
...bad men and sweet candy are attractive, but...
Bad men?
But what's wrong with being normal?
I mean...
...normal, plain candy that's not too sweet...
Uh, yeah.
He does what he's good at, and so do I...
Why are we talking about candy?
...is just fine!

Oh.
Hmmm.
What should we do with the remaining time?
But...
I see...
...thanks.
One hour later
Oh, wow!
It's all sparkly!
You're always helping us out.
Whew...
This is the least I can do.
How are things going there?
They got the food out of the way while he cleaned.
Looking good!

Push down on the dough to let the gas out...
...and then split it into eight balls.
Put a damp cloth over them and let them rest.
Next, squash the dough...
.....make a hole with your fingers...
...and you're done!
You wanna make doughnut shapes too, Tsumugi?
Yeah!
I'm gonna ...
POKE
POKE
...make a tiny hole!
Huh?
The hole might disappear when it puffs up!
Is it now?
It's an experiment, so it's okay!
Well, let's see how it turns out.

Hey, Sensei.
I thought of a way to use the time.
I see.
What should I clean next?
The ceiling?
They have to rise for another hour.
All done!


Hmm...
Huh? Huh?
Come on! Come on!

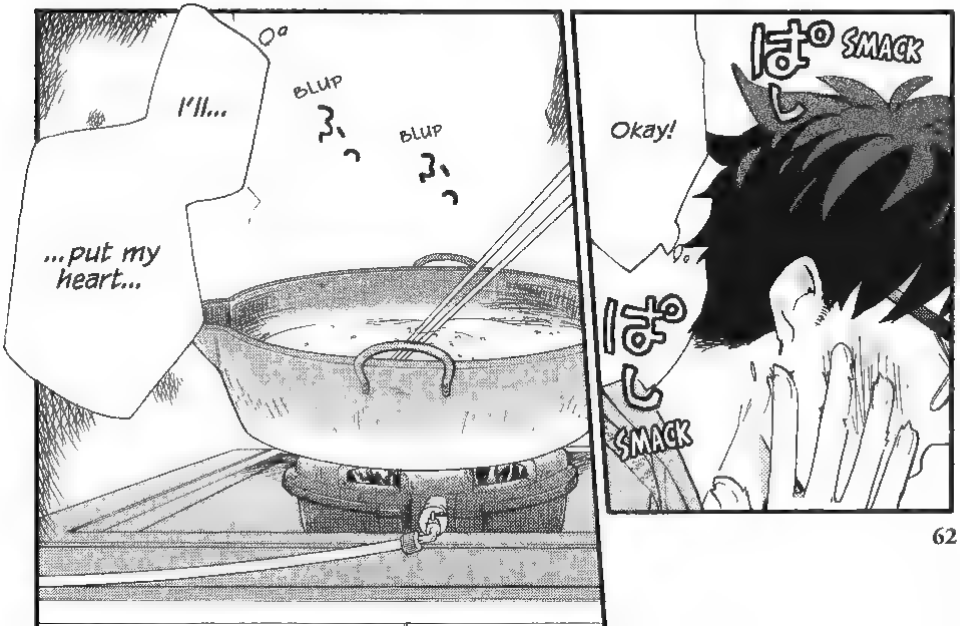
We took pictures in a photo booth!
Oh.
Look!
SLIDE
ガラ
We...
We're back!
Oh.
Welcome back.

The arcade was..
Let me see
Yeah! Look! Look! They're all really cute!
Aren't you glad you got to take a picture with Daddy?

...noisy!
...really...

Isn't that nice?
SMILE
Sensei.

...really looking out for me.
They're all...
Thank you.


I'll...
...put my heart...
BLUP
BLUP
Okay!
SMACK
SMACK

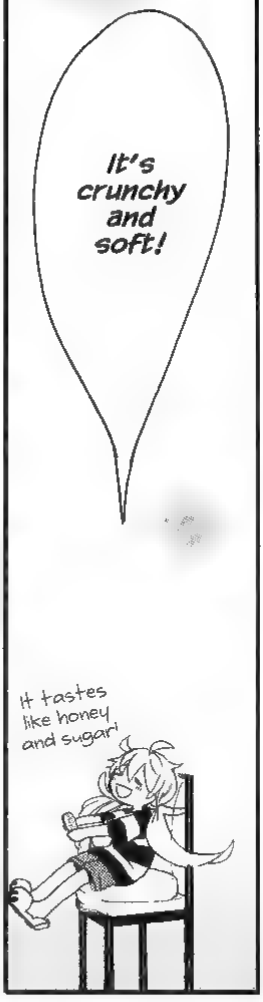
SIZZLE
SIZZLE
SIZZLE
...into making yummy doughnuts!
You can do it, Daddy!
You can do it!
Leave it to me! It'll be easy!
It's not splashing as much as the fried chicken did!
WHOOOSH
Hiding from the frying

They're ...
... all...
... done!
Let's glaze them with honey and sugar while they're still hot!
What's glazing?
It means you coat them with sugar!
Dough-nuts!
Ooh!
Hot!
They actually turned out!
Just dip them in honey, lemon juice, and sugar mixed with water...
...and then let them dry.
PLOP
We'll leave three plain...
...and then cover two of the others in chocolate melted in a double boiler!
Ooh!
HOT!

Wrapper: Chocolate

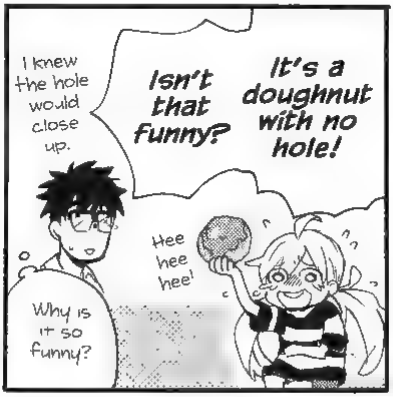
SQUISH
Let's eat!
CRACKLE
Mmmmm!
Mmmmm!

They might make a good breakfast with a salad!
NOM
The plain ones aren't sweet, but they're good.
Like fried bread...
And the honey sugar doughnuts are really sweet and yummy!
NOM


It's crunchy and soft!
It tastes like honey and sugar!

The one I made doesn't have a hole!
Ha!
Ha ha ha!

Hey, Tsumugi, is it good?
I'm gonna eat it!
CHOMP


I knew the hole would close up.
Isn't that funny?
It's a doughnut with no hole!
Hee hee hee!
Why is it so funny?

I never knew if doughnuts were a snack or food...
...so I didn't know when I should eat them! They were hard!
Hey, now!
It's bad manners to just lick the top!
I...
I'M BUSY...
...WITH THIS CHOCOLATE!
LICK
LICK
LICK
Um...
But now I think...
...they're a happy thing...
...I eat with Daddy on days off.

Chapter 7 – END

YEAST DOUGHNUTS

☆Ingredients☆ Makes 8

Sift each flour separately

Ⓐ 100 g each of weak flour and strong flour
4 g dry yeast 30 g superfine sugar 2 g salt

+POINT+ If you don't have superfine sugar, normal sugar is okay!

Ⓑ 1 egg 70 cc milk

- 20 g butter (room temperature) / a pinch of flour (for kneading)
- Some vegetable oil

Steps

1. Put **A** into bowl and mix.
2. Heat **B** by placing first bowl in a larger bowl filled with hot water. Warm until it's the temperature of your skin.
3. Add **2** to **1**, and mix until a dough forms. Dust a surface with **flour** and place the dough on top. Mix in the **butter** while stretching and folding the dough. Kneading for eight minutes.

   +POINT+ Spread the dough with your fingers. If it stretches out thin without tearing, it's ready! +
4. Place the dough into a bowl greased with **vegetable oil** and cover with plastic wrap. Then place that bowl in a bowl filled with water the temperature of a hot bath for an hour to allow dough to rise.

   +POINT+ Poke a hole in the dough with a finger. If the hole stays there after you take your finger out, the first rise is done!

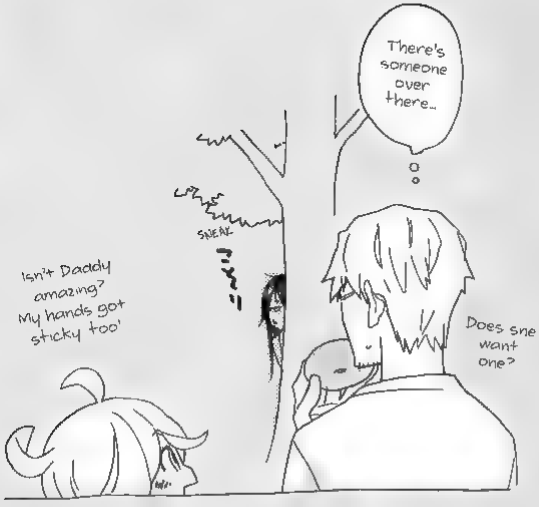
5. Press down on the dough to expel any gas, and divide into eight portions. Mold into little balls, cover with a damp cloth, and let them sit for about 15 minutes.
6. Flatten each ball and make a hole with your finger. Turn the rings while widening the hole. Place doughnuts on a plate covered with parchment paper and leave in a warm spot for one hour to allow the dough to rise. If when you press the dough with a finger it slowly returns to its original shape, the second rise is done.

   If it doesn't puff up, place it someplace warmer and give it more time.

7. Fry each side for a minute and a half in oil heated to 170-180°C.

   +POINT+ You can do whatever you want with the doughnuts, including coating them with a glaze of powdered sugar and water, or dipping them in chocolate melted in a double boiler!♡

Conversion notes:
100 g sifted flour = scant 1 cup, 4 g dry yeast = .14 oz, 30 g sugar = about 2 Tbsp, 2 g salt = about 3/4 tsp
70 cc milk = scant 1/3 cup, 20 g butter = 4 tsp, 170-180°C = about 350°F

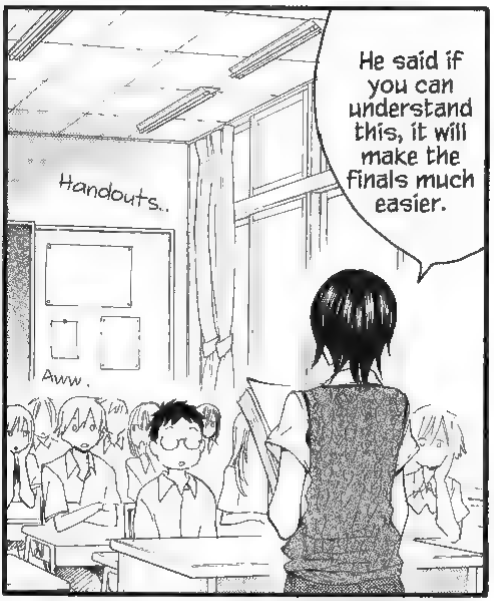

There's someone over there...
SNEAK
Isn't Daddy amazing? My hands got sticky too!
Does she want one?

Okay, so...
Inuzuka-sensei is out today.
HUHHH?
Study hall?
LUCKY US!
No. He made handouts, so do them.

S...
Sensei... what happened, I wonder?

Sick
Trouble
Tsumugi-chan's status
Accident

RUSTLE


He said if you can understand this, it will make the finals much easier.
Handouts..
Aww.

I... I can't believe she's eating in class so openly!
CHOMP
もぐ
もぐ
CHOMP

Chapter 8 Squid and Taro Stew That's Still Yummy The Next Day

そわっ
NERVOUS
そわっ
NERVOUS
Okay, everyone!
Today is parent and guardian day!
Let's all do morning greetings with them!
はーい!
OKAY!

...and then we have a game where parents and guardians participate.
Hand-out
So we start by observing their normal activities...
Ha ha!
ちらちら
GLANCE
GLANCE
Hee hee!
Board: Birthdays for the month of...
Well, I get by.
Ha ha ha!
You're so busy!
Mom-my!
Yes.
Once this is over, I'll be heading right back.
Just for the morning, though.
You were able to come today, Sensei?

What are you making, Tsumugi?
A squid!
Hee hee!
Hmm
You wanna see this?
Want me to show it to you?
It's a rocket!
Oh, my!
A... SQUID?
Yup! It's big, so it's hard!
Wow!
Your project is looking great, Tsumugi-chan!
Really?
Come to think of it, she draws squid a lot.
Today I'm putting this on...
...and taking this off to redo it!

Really?! What part of it?!
Um... It's big... and bold... And big...
Hana
Isn't that nice, Tsumugi-chan?
Yuu-chan's mommy is good at making things by hand... ...so her opinion counts for some-thing!

I've got two kids, as well.
I'm on my third boy, so we use things until they wear out.
It's so hard to make them every year, isn't it?

Th-that's not true!
Sure it's true! Your bag and pouch look like they could be sold in a store!
Girls really need accessories this cute!
You're so lucky to have the sense for these things!
How pretty!
This year's is adorable as usual!

Do you all make new bags every year?

Oh...
Well, there are some families that do that every year.
I bought my kid's!
Yeah, it's not something we always do.
Mine is still using the one from when she was littler.
It's nothing to worry about.

Sign: Happy...

Bag: Tsumugi

We're going to play with our visitors, okay?
Once you've cleaned up, let's wash our hands!
OKAY!
A game?
Oh, my
Next is a game, yeah.
I gotta poop.
BAM
Ha ha ha-ha!
あはははは
Okay, all of you!
I'll explain the game...
Um...
What is it, Mikio-kun?

Signs: Open gently; Don't get your fingers stuck!

I can wait for him to poop!
But there're never this many people here!
OKAY!
Mikio-kun, take your time!
Okay, I'll tell a story.
AWW...
キュン!
I'll wait for Mikio-kun!
I can wait!
Me, too!
I'll wait!
I'll wait!
Tsumugi-chan is so cute.
Hey, isn't my kid cute?
My kid is so cute!
So cute!
Aww...

YAY!
Kids vs. Adults Flag Tag
?
The Telephone Game
The kids' team wins!
Ha ha ha ha!
Phew...
The right answer was...
Ready?
Teacher loves curry!
Ooh!
You got it right!

Did you have fun today?
Hm?
Yeah! It was fun!
FLOP
Tsu-mugi.
VRR
ブオ

AND?
A...
And so then I said...
...that when we grew up, he'd marry me!
After that, Mikio-kun said...
SNAP

Ha ha ha!
I see. Poor Mikio-kun.
'Cause Mikio-kun is a meanie!
Hey, hey!
NO.
Bleh.

Bag: Tsumugi Inuzuka

Why?
A lot of the kids have new ones for the new school year, right?
I feel bad for not getting you a new one even though this stain won't wash out.
...

I like Mommy's.
...I see.
Yeah, you're right.

What? What should we do?
Kyah!
Kyah!
Kyah!
Hmm...
If you're keeping the bag Mommy made...
...then what can Daddy do with all this energy?
GRAB

If there's any food that Mommy used to make...
...that you'd like to eat again, I'll make it.
Oh.
Anything you want.
Squid...
SQUID?

Hmm? Did she make that...?
Huh?
Huh?
The stew...
...with the...
...squid and taro!
BAAAM!
Side dish
AH.
AWOOOO!
That?!
CLUNK

...we're making squid and taro stew!
Squid!
Squid!
YAY!
So, today...
800 g Taro
2 Japanese Squid (or 3 small ones)
Around 6 okra pods (as many as you want) ♡

The recipe she gave me pretty much covered the basics...
...so it shouldn't be too far off...

Yeah!
S-Since this is my request, try really hard, okay?

Sorry, there's no such thing.
I see.
So...
...this Inuzuka family recipe...

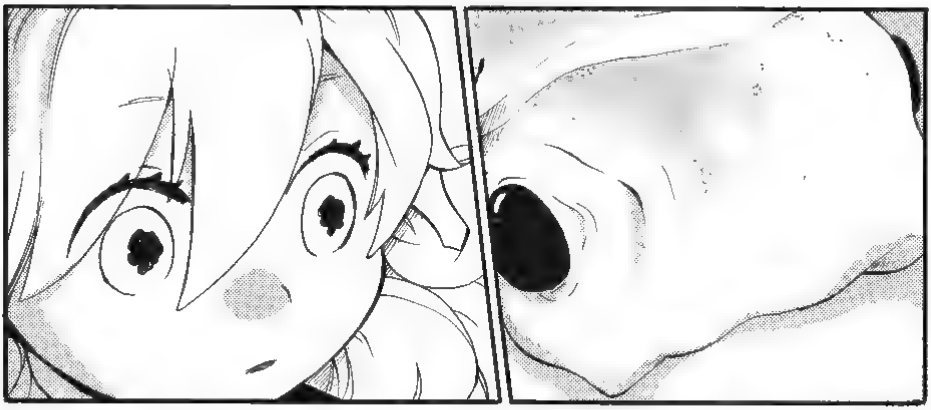
Oh, we put in okra for color! Is that okay? I don't think it changes the taste of the stew!

...I'm sorry.
If the flavor doesn't end up being what Tsumugi-chan wants...
It's okay.
First, I want to be able to make the basics.
You don't have to recreate the taste exactly.
I'm sorry! This is a lot of pressure on you, isn't it?
Oh, no! It's okay! Don't worry about that...
Just tell me how to make it taste good.

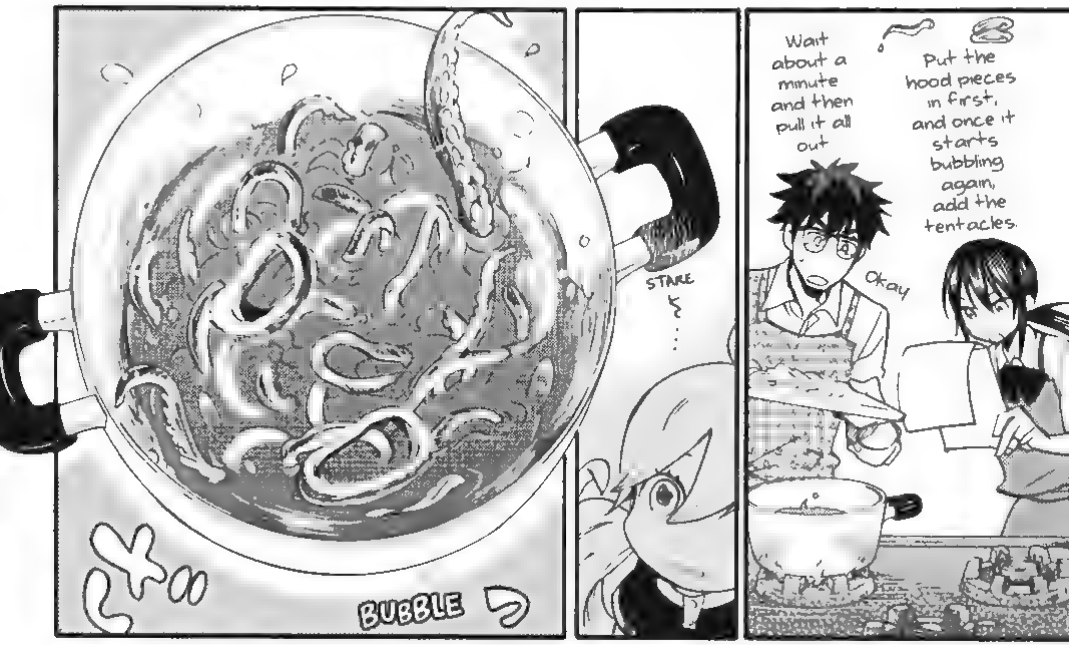
...Okay!
FIRST!
For starters, let's do something about the squid.
SLIIME
POKE
SLIIME
Huh? Like this? Do it like this?
Put your fingers in the hood...
The squid is slimy.

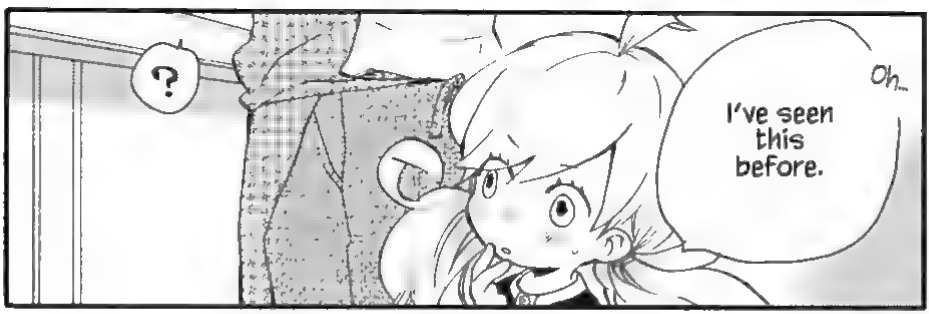
FIDGET
FIDGET
EEK. I'M OKAY.. EEK.
Tug the insides out...
...gently, so they don't tear.
Goose-bumps...
Ha ha ha ha ha ha!
Come on.
Like this
YOU WANNA DO IT, TOO, TSUMUGI?
Tie your hair back.
HA HA HA
Huh?
O-Okay...
FLIP
I'm glad you came back to us...
Sorry, I was acting kind of weird there.
Um... what's next?
You rinse the hood out with water.
Eek!
Ha...
ah...
Ha ha ha ha ha

Leave the skin on and cut it into rings.
Cut the organs off the legs just below the eyes..
...and remove the beak.
There it is.
Oh, it looks like a fang.
The stiff parts... are the suckers.
Strip them off by hand



BUBBLE
BUBBLE
Look, we're about to boil the squid.
I wondered if you were watching.
Dash Stock 500 cc
Sake 3 Tbsp
Soy sauce 2½ Tbsp
Mirin 3 Tbsp
Huh? Sorry, sorry.
I THINK I...
...ALMOST WENT TO A HIGHER DIMENSION.
Some kind of Buddhist enlightenment?
Tsumugi?


BUBBLE
STARE
Wait about a minute and then pull it all out
Put the hood pieces in first, and once it starts bubbling again, add the tentacles.
Okay


?
Oh...
I've seen this before.

Next is the taro!
ROLL
They're tiny and hard to peel, but it's better if you cut them really deep and get all the skin off.
Good luck!
Not a peeler...
Since they're small, I should use a knife.
see...
CHOP
Chop off the top and bottom...
...and then cut the sides verti-cally
URGH
THEY'RE HARD TO HOLD..
Tell me when you're done
BUT IT'S OKAY IF SOME OF THE FLESH COMES OFF WITH THE SKIN
THUMP
THUMP
All peeled!
Okay!
It's okay!
Cheering you up!
You're getting better!
Yeah.
Thanks..
Good job!
Huh...? What is it?

Now! Let's make miso soup while we wait!
And since we have to get the okra ready, too, we'll make the rice for today with a gas rice cooker. I need to switch it on!
わた DASH
わた DASH
わた DASH
...for about 20 minutes.
...then simmer it...
And next we add the taro and put the drop lid* on...

*See translator's note at the end of the volume.

That's right. You have to make sure to get each step done in the time you have.
We'll handle the okra!
Green onions and tofu!
I'll cut them!
...but you really need to plan if you're going to make a lot of side dishes.
Heh. I realized this when we were making boxed lunches...
We can make the miso soup light.

The taro is soft to the middle.
And the flavor is... okay!
STEAM
STEAM
Ooh!
Is it about ready?
SIZZLE
SIZZLE
The rice looks good, too!
Stir it once in a while.
We'll let it sit for a while, so let's set the table.
Okay!
Once it starts boiling again, add the squid and mix it.
Let's put in the okra.
SHF
Okay.
turn off the burner
Oh! Before it gets overly boiled...
It's done!

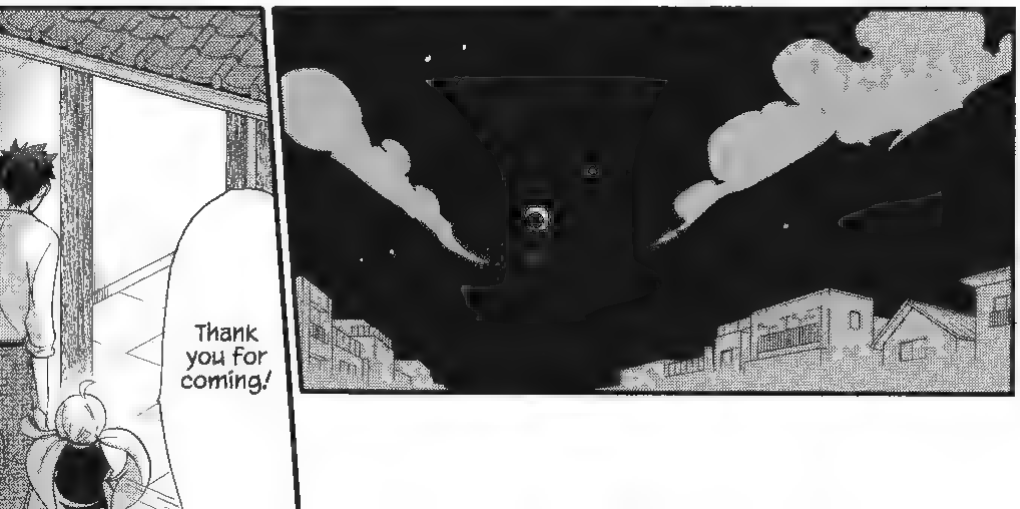
Ahhoo
That's too much!
CHEW もっぎゅ
CHEW もっぎゅ
CHEW もっぎゅ
She ate the squid and rice at the same time?!
しゃむ
CHOMP
Aaah...
Haaa...
Yeah!!
I-Is it good, Tsumugi-chan?

It's so good.
Mm...
HAPPINESS
ほわ
OPEN
ぱく
Phew
I'm so glad.
CHEW
もぐもぐ
CHEW
A crown?!
Oh! What's this?
The squid and taro are so soft...♡
WHA ?!
I see... you liked it, huh?
I'm glad...
Daddy, put it in next time!
I didn't know this!
Does it look like a crown?
Squids are cool!
Oh... that's where the squid's legs were attached.

Some make it with a lighter broth or put in ginger. There are a lot of ways to do it, I think.
Probably not.
Um...
Does broth for stew taste the same in every family?
もぐ
CHEW
...but this taste feels like one I know well.
It's strange.
I've never made this before...
I see.
Tsumugi, is Daddy's stew good, too?

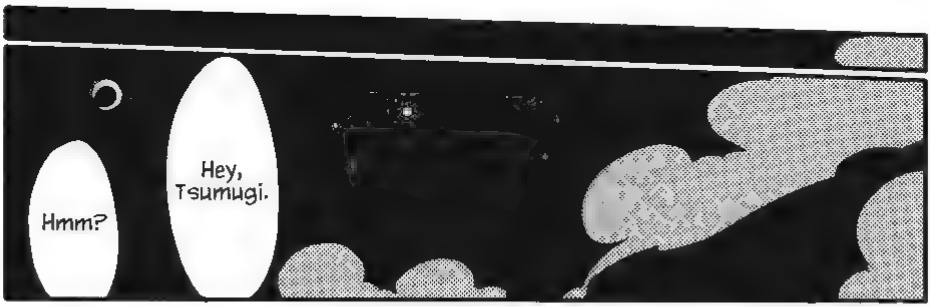
Yeah!
I like the taste!

I'm glad.
I'll make it again, okay?


Thank you for coming!

Can I take the left-overs?
I made extra so that you could.
Here you go.
SHOVE
ぎゅっ
Oh, Sensei! Wait!
If you leave it over-night...
...the flavors will mingle.
So tomorrow it will be even more delicious.
Tomor-row...

Yeah!
We'll look forward to tomorrow, then.


Hmm?
Hey, Tsumugi.

Let's go look at a craft store tomorrow.

Huh?
Can I help with the thing Mommy made?

Want to put a cute little patch...
...on your bag where it's dirty?

Chapter 8
END

SQUID AND TARO STEW

☆Ingredients☆ Serves 3-4

800 g taro some okra

2 (3 if small) Japanese squid

Ⓐ 500 cc dashi stock 3 Tbsp each sake and mirin 2 1/2 Tbsp soy sauce

Steps

1. Wash the **taro** carefully and scrape off any mud or roots. Wipe any water off, leave them in a strainer, and once dry, peel (cutting deeply into the taro).

taro

POINT Taro is slippery when wet- it will be easier to peel if you let it dry first!

2. Put your fingers into the hood of the **squid** and pull out the legs and organs. Take out the cartilage and rinse the inside of the hood. Then cut it into rings, leaving the skin on. Separate the legs and organs below the eyes and remove the beak. Use a knife to remove the suckers from the legs and cut into bite-sized pieces.

3. Put **A** into a pot and boil. Then add the hood from **Step 2**. Once the broth starts to boil again, add the tentacles of the squid and let it cook for a minute. Then remove the squid from the pot.

4. Add the **taro** to the pot from **Step 3** and cover it with a drop lid. Once the stew starts to boil again, turn the heat to low and cook for 15-20 minutes.

5. Once the taro is soft, season to taste. Put in the **okra**, and when it starts to boil again, add the squid from **Step 3** and stir. Turn off the heat before everything gets overly boiled.

POINT After this, let it sit and stir it once in a while to allow the taste to soak in.

Squid...

"see"

Conversion notes:
800 g taro = 1.75 lbs, 500 cc broth = about 2 1/4 cups

And of course for breakfast
Ooh
And The squid! From taro! yester-day!
It really does taste better after a night of sitting

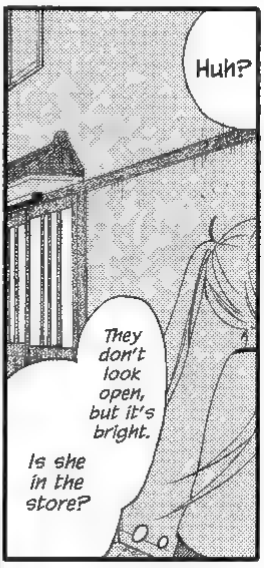
STEP
STEP
STEP
STEP
Sign: Koiika Produce
You too! Yup, I'm on my way.
Good morning!
You on your way to work?
Must be hard to be up so early.
Oh, good morning.
RATTLE
How's Kotori-chan doing? She okay by herself?
Hmm... I think I'm putting her through a lot.
But, you know what?
Lately one of her teachers from school has been coming to check on her!
It's a huge help!

Chapter 9 Friends and a Gyoza Party

Huh?
I hadn't heard anything about that!
That's what she said.
Hard to believe there are still teachers like that.
Can I play a game?
Hey!

Nn.
Meh, okay.
Go take this over and have a look.
THUD
Okay.
Here.

SL—
I'm coming ov...
Hey!


Huh?
They don't look open, but it's bright.
Is she in the store?

-IDE
HUH?
STARE
A customer!
Wel-come!
I'm Tsumugi Inuzuka!
What is this?
I'LL EXPLAIN.
Oh-
OH!
Um...
Um, this is...
H...
Hi, there.
U-u-uhhh.

WHEW
Ex-plain-ing
About Sense, his daughter Tsumugi-chan, and cooking.
YEAH
So that's what's going on...
You should've told me.
You're right!
Why? Why didn't you tell me? We're friends, right?!
I... I'm sorry, Shinobu! I'm sorry!
I figured you'd be busy with helping at home...
Also, I don't know this guy.
I've never seen him.
That's probably because you're in class D.
Your math teacher is Kumagaya-sensei.
No, it's more like you're plain and hard to remember.
Any-way...

Huh?
Leave it to me!
If you want to work hard at cooking, I'll help!

If both your families are fine with it, I don't see a problem.
W-What about you, Sensei?

But aren't you... busy?
Not really!
It's just a few times a month, right?

You've got another member!
It's like a party!

I'm going to help you cook!
HUH?
HUH?
I see...

Okay, let's just decide the date!
It'll make it easier to deal with my parents.
Party...
PARTY!
パーティー
Poo
...
Heh heh.
Heh
RUSTLE
Tsumugi-chan, someone's here to pick you up!
Today it's Tanabe-san... your sitter, huh!

Hee
It's...
hee
...a...
...se-cret!
hee...
Hello, Tsumugi-chan.
Um... Can we stop by Yagi-chan's place?
Sure, but...
Why?
Hee hee hee hee...
I'm back!
Hmm?
What's this?
Did she make these at school
AHHHHH
YOU'RE INVITED to A PARTY ON JUNE 20t

For Kotori-chan and Shinobu-chan and Daddy...
AND
MY FRIENDS FROM PRE-SCHOOL!
Um, they're invita-tions!
Tsumugi-san, what are these?
Oh..
Sorry, sorry.
It was still a secret...
We can't invite your friends from pre-school!
No!
Ya...
Yeah...
But, Tsumugi ...
...we're eating dinner at Iida-san's restaurant, right?
BUT SHE SAID...
...IT WAS A PARTY...
...
?

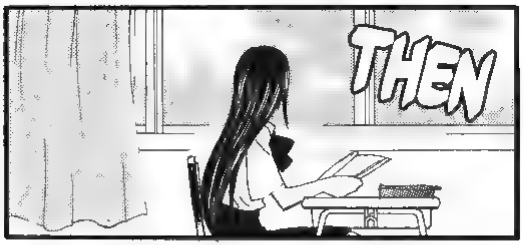
She doesn't know your friends, right?
Probably not?
I don't know what Kotori-san or her mom would think about having kids they haven't invited...
...come over to their house to have a party.
Oh.
Iida?
Huh?
K...
Ko-tori...
...san's place.
Ooh..
It's not good to pass out invitations to Kotori-san's house without asking her family!
Um...
I waaant tooo haaave aaa paaarty!
Right?
Th...
They'd think it'd be fun.
But Daddy doesn't want to cause trouble...
...for another family.
I'm not... mad.
Daddy, are you mad?

So... what should I do?
YOU'RE INVITED TO A PARTY ON JUNE 30TH
This is just an idea, but...
Why not put a sticker on top of the date?
Then write a new date.
Then you can...
...invite your friends from preschool to come here.

I can ask them to come over here?
Of course, we'll have to get their parents' permission first.
It's been a while...
...since we've had anybody come over.
Yeah!!
What should we make?
We haven't decided what we're making yet, but...
Which means...
AH!
But what about these? What about Kotori-chan and Shinobu-chan...
Of course, we'll do that as planned!
パーティー2カイ!?
TWO PARTIES?!

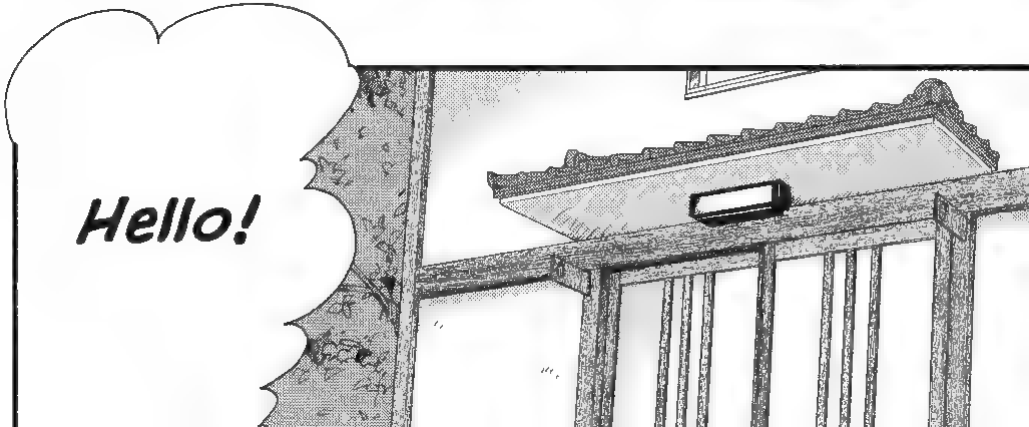
Are these a peach ...
...and a gyoza?
No! They're a heart and Mr. Moon!
My head's all hot!
Let's give these to Kotori-san and her friend that day, okay?
AAAH!
If it was a gyoza, I'd eat it!
Okay, okay.
A gyoza, huh?
A gyoza, huh...

AND


THEN

CAME...

Oopsie.
I'm drooling.
Tsu-mugi's started to really like eating.


Hello!

Oh!
We'll make sure to pay for those.
I brought us some good veggies!
Ah, okay.
Hello there.
Oh, you're early! Here already?
Hiii!
In the restroom.
Huh? Where's Kotori?
...
TUG
むに
SQUEAK
きゅ
Whew

Oh!
Kotori-chan!
You should've told me!
...to want to help out...
Shinobu's being so nice...
M...
Maybe I'm a bad person.
GLOOM
Here!
It's your invitation!
Look! Look! Kotori! I got one too!
That's a heart, okay? It's not a peach!
The girls get hearts!
Huh?
I made it!
It's the thing that tells you...
...to come today!

Hee hee.
That makes me happy.
Well...
I guess it's okay.
BOW
It's nothing!
Thank you!
Thank you, Tsumugi-chan!
Ah!
Tsumugi, you didn't...
Who are you?
Oh!
Huh?
Huh?
Hello...
CLATTER

She said it was at "Megumi," so I was wondering...
Oh, he knows our restaurant.
The owner's not in, huh?
I forgot I asked Yagi-chan to come, too.
Is it a problem?!
Oh...
Tsu... Tsumugi...
It's okay... It's okay!
SHOCK
Heyyy, who's that?
Well, it's fine! It's fine! If you have an invitation.
We have enough food!
WHACK
YEAH!
We're having a gyoza party today!
Let's make the skins first!

First sift the flour.
Ingredients for the skins
100 g strong flour
2 g salt
Flour for dusting (strong)
100 g weak flour
100 cc water
Dissolve the salt in the water and add it to the flour bit by bit, stirring as you go.
CLACK
CLACK
It's clumping together.
Leave it for 30 minutes.
Okay, next.
Right!
plastic bag
Knead it about a hundred times.
Fold it in half like this, and repeat.
SQUEEZE
SQUEEZE
Then mix up the dough with your hands and bring it together.
Um...
Mince the Napa cabbage...
Huh?
?
That's not in the recipe...
We have normal cabbage?
Oh, cabbage, yeah. I had a good head of it, so I thought we could do half that and half Napa.

Filling ingredients
150 g cabbage
150 g napa cabbage
150 g ground pork
5 g ginger
40 g garlic chives
20 g green onions
...Napa cabbage has kind of a lot of water in it.
Plus...
It'll be fine!
REALLY?
People who freeze as soon as something's not in the recipe.
FREEZE

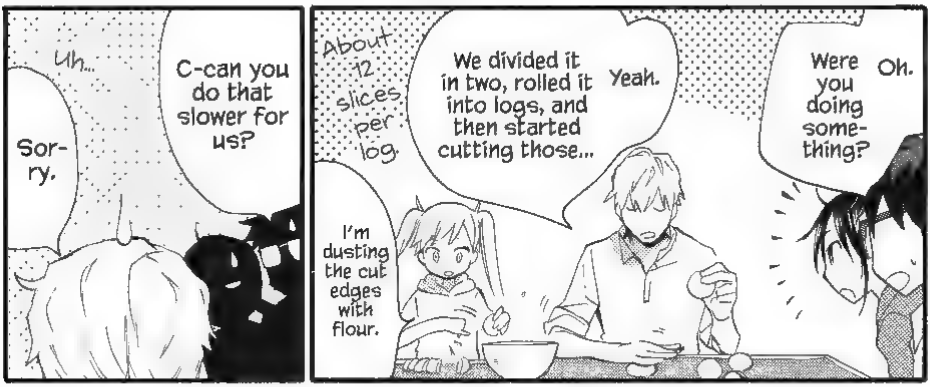
CHOP
I'll chop up the regular cabbage, too.

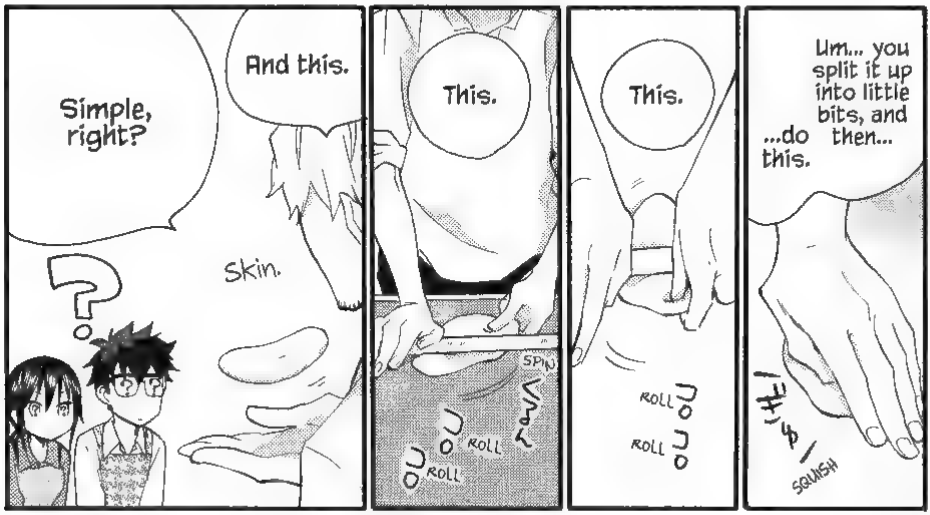
CHOP
Once you've chopped it up...

STAAARE
Are the chives, green onions, and ginger all cut?
I feel like it tastes better when the veggies are rubbed with salt
FLIP
...salt it and let it sit for a bit.
We'll drain it later.

Wow! It's like a cooking show on TV!
W...
AH!
Oops. Those guys can't cook, can they...
...
If I just stay calm...
L-leave it to me!
QUIVER
QUIVER
CHOP
CHOP
CHOP
You do your best too, Daddy!
Okay!
And if you can, let it chill in the fridge for a while.
Add two tea-spoons of sesame oil!
MIX
Mix in the veg-etables from earlier.
MIX
1/3rd tsp salt
1 Tbsp soy sauce
1 Tbsp sake
2 Tbsp water
Once you mix it all with the pork...
...mix in these.

So big!
Ooh, nice! Nice!
I put a sheet down on the tatami so we could do it here.
Okay, now it's time for the gyoza skins!


Uh...
Sor-ry.
C-can you do that slower for us?
About 12 slices per log.
We divided it in two, rolled it into logs, and then started cutting those...
Yeah.
I'm dusting the cut edges with flour.
Were you doing some-thing?
Oh.


Simple, right?
And this.
?
Skin.
This.
SPIN
ROLL
ROLL
ROLL
This.
ROLL
ROLL
Um... you split it up into little bits, and
...do then...
this.
SQUISH

Skins
てきはのき
WORK
WORK
It's fun!
This is nice
It's hard to make a perfect circle
Well...
Learn by doing.
We'll split into two groups...
...one to make the skins and one to fill them. We'll switch off!
Okay!
Filling
It feels good!
It's so smooth!
...
Oh...
Oh...
Should I put the water on?
Put it in the center...
...
It's done!

SQUISH
Just do...
...this.
I know!
Yeah. What should we do?
Hey! I wanna know that it's the one I did!
You may not be able to see it once it's cooked...
I just put it on top
Ooh...
You added a ribbon!
CUTE ちまり
Here!
Ribbon! Tsunugi's ribbon!
La la la...
Wanna do it with Daddy?
Yeah!
I wanna put a ribbon on, too!!

What is it, Shinobu?
Kotori.
Come here...

No!
No! No! I don't know!
Listen, do you...
...um... maybe...
I just don't know... I don't know...
He's like a dad... but also a guy... and it's all mixed up...
Is it really important to you?
Huh?
Taking your time making things...
...with him and his daughter.
I'm always so hasty, and I always want to get involved.
Maybe I shouldn't have.

...
Yeah.
'Cause you look so happy when you smile.

It's...
...important to me.
Dummy.
Heh heh
It's true!
But it was a lot of fun having you here today!

Huh?!
Man, you're dumb. You don't understand anything.
STAB
ざー
Sorry.
SIZZLE
じゅわわわわ
You're late. They're already done.
SIZZLE
SIZZLE
STEAM

Look.
Huh?

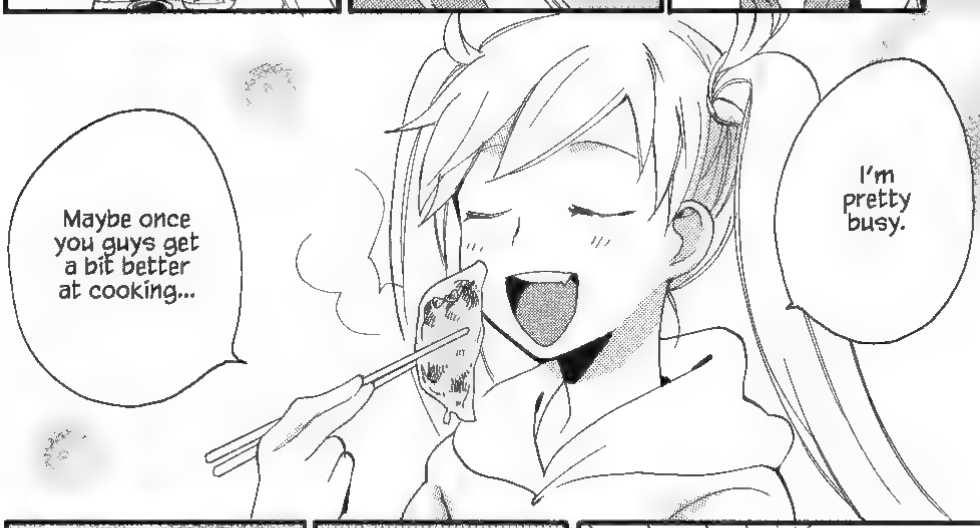
...be in their natural state?
Don't you want to let them...
I'm older than you.
Hey, you...

One, two...
FIDDLE
FIDDLE
One, two...
LIFT
So this is my job again, huh?
GRIP
...
We did it!
Wow!
Yay!

CLATTER
We went to the trouble of making skins from scratch, so let's make boiled gyoza, too.
All you have to do is boil them.
Ooh!
I brought some wings
We've got filling left, so I'll make chicken wing gyoza.
STUFF
STUFF
Oh, wow!
It's a party!
We made white rice, too.
It's a gyoza party!

LET'S EAT!
CHOMP
CHOMP
CRISP
Omf !!
JUICY
CHOMP
CHEW
It's so good!
It's stupidly good!
Wow ...♡
Yeah!
Yeah!
Ha ha ha!
Wow!
It's so good!

I'm glad it turned out okay.
This is crazy!
All soft and chewy!
The boiled gyoza are crazy!
The skins are so smooth!
I want a beer.
Yeah.
It's so good.
Yum.
CHOMP
Ha ha ha...

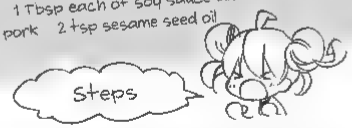


Chapter 9 – END

☆Ingredients☆ Makes around 24 gyoza

Skin: 100 g each of strong flour and weak flour (sifted)
2 g salt 100 cc water Some strong flour (for dusting)

Filling: Ⓐ 150 g cabbage leaves 150 g napa cabbage leaves 2/3 tsp salt
Ⓑ 20 g onions 40 g garlic chives 5 g ginger
Ⓒ 1/3 tsp salt 1 Tbsp each of soy sauce and sake 2 Tbsp water
150 g ground pork 2 tsp sesame seed oil



1 Put the **strong** and **weak flour** into a bowl and slowly add the **water** (mixed with the **salt**) while stirring thoroughly with chopsticks. Once it starts to clump, mix it with your hands and roll it up into a ball. Dust a surface with flour and press out the dough, then fold it over. Do this about 100 times and then put it in a plastic bag for 30 minutes.

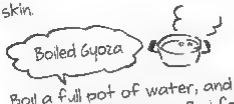
2 Mince **A** and mix each ingredient with 1/3 tsp **salt**, then let sit. Squeeze with a cloth and then strain. Mince **B**, too.

3 Put the **pork** in a bowl and add **C**. Stir thoroughly. Combine with **Step 2** and add the **sesame seed oil**. Once it's all mixed together let it sit in the fridge for a while.

4 Take the dough from **Step 1** and split it into two parts, then roll each into a log. Cut each log into 12 parts and then dust the cut surfaces with **flour**. Take a slice and flatten it out with your hand, then roll it out with a rolling pin into a 7-8 cm diameter circle.

5 Put the filling on the skin and dab water around the edges. Make little ridges as you close up the skin.

Heat oil in a pan and then turn off the heat. Put the gyoza in the pan. Turn on the heat for about 10 seconds, add 100cc of water and put a lid on. Cook on medium heat and once the water has evaporated, add a small amount of oil and cook until cook until they brown up.



Boil a full pot of water, and add the gyoza one by one. Boil for 5-6 minutes and take out once the edges turn clear ♡

Conversion notes:
100 g sifted flour = scant 1 cup, 2 g salt = about 3/4 tsp, 100 cc water = 6 3/4 Tbsp, 150 g cabbage = about 1 1/2 cups chopped, 20 g onion = about 1/4 cup chopped, 40 g chives = about 1/2 cup chopped, 5 g ginger = about 1 tsp, 150 g pork = about 1/3 lb

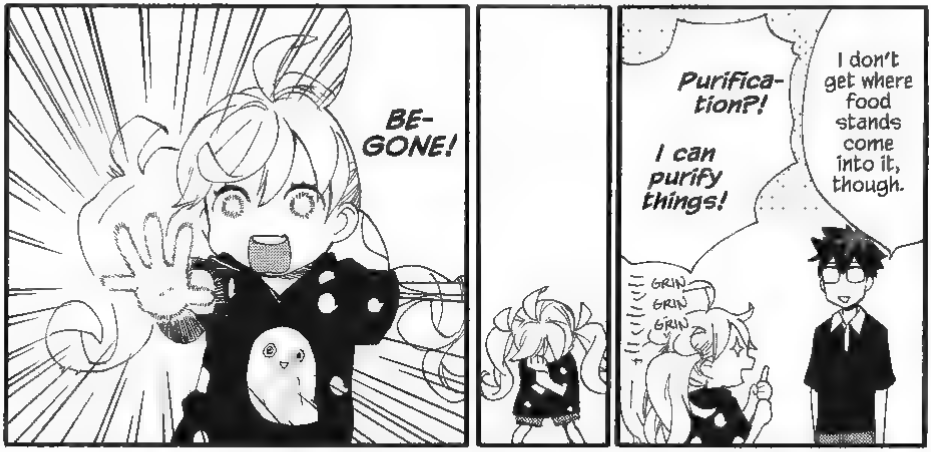
Is my stomach okay?
You ate too much.
Is that all gyoza?
It's all filled up...

ドン
ドン
ドン

Chapter 10 Festivals and Goheimochi

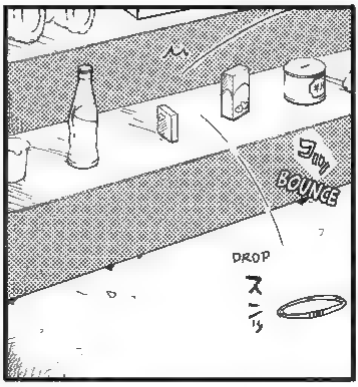
Today's festival is called the Summer Purification.
They purify all the bad things that have happened over the last six months so you can have a good summer.
特製
お好み焼
500円

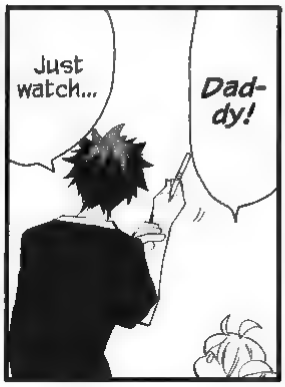
Signs: Takoyaki, Special Okonomiyaki

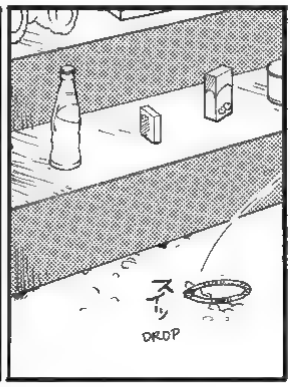


Signs: Yakitori; Pork belly, Chicken and Onion, Thigh, Chicken Meatballs, Gizzard

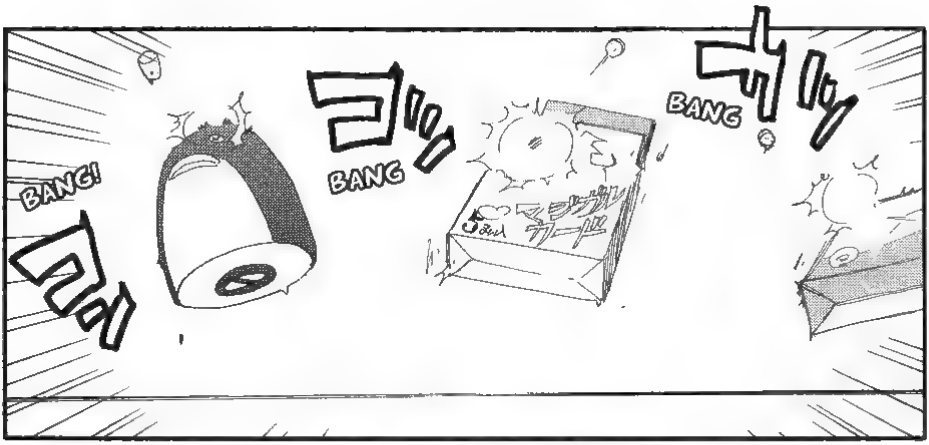
Sign: Yakisoba







Sign: Shooting Gallery



Package: Magi-Girl Cards

Signs: Takoyaki, Deluxe Okonomiyaki

Tsumugi, do you know them?
Good evening.
Yeah!
Good evening.
BOW
ペコ
So you've got friends who are older than you, Tsumugi.
Yup!
Oh...
I see. I'm Inuzuka.
Hanazawa. We live on the floor below you.
We live in the same complex as you.
I see...
It's been so long!
Yeah!

No, no.
Thank you so much for coming today.
I'm sorry...
...we couldn't come sooner.
Ahhh...
Super Duck is stronger!
Magi-Girl is stronger!

I guess that's okay.
As strong as each other?
Then maybe they're as strong as each other?
Whaaaaaaaat?
Now, now...
Mikio! You're the only guy here, so just agree with her.
So that's your answer, huh?
Ugh...
Ha ha ha ha!
We guess it's okay!
DRIP
Ha ha ha!
Wait! Come on!
Mikio-kun! Mikio-kun! Whatcha gonna do?
It's just fine.
No, not at all.
Oh!
I'm sorry!
RUB
Jeez...

When we get together, all we do is complain, you know?
Right?
Right.
Ha ha ha!
...tell us if you need anything.
Huh?
Inuzuka-san...
...you can rely on the people around you.
So if there's something you need...
Tsumugi-chan's a girl...
We can listen, though.
Yeah.
Of course, there are things we can't do, too.

Thank you...

KUB

Then she ran off that way.
She just said, "Oh!"
Where's Tsumugi?
Huh?

Signs: Hot Dogs, Taiyaki, Cotton Candy

Tsu-
mugi!
Ex-
cuse
me
Excuse
me
Sorry
Tsumugi!!

Can I get a chocolate banana?
From the place where, if you win on the roulette, you get three.
Sure, sure.
NOM
もぐ
もぐ
NOM
Takoyaki with no octopus is actually okay at a festival.
It feels like you're gambling.

DASH
But you're going home and eating, right?
This doesn't count, though.

Oh.

Oh...
Izo, Jump
Have you seen Tsumugi?!
N-No.
I haven't!
Sen-sei...
Huh?
Is she lost?
Yeah...
She's lost...
...
Huh?
That girl?
Really?

I'll help you find her!
...
You too, Shinobu!
O... Okay!
JUMP
The more people looking, the better!
I'll contact you if I find her!
It'll be fine!

...
OH!
DASH
Huh?
She's lost?
Got it.
I'll have the guys running this announce it on the intercom.
Thanks.
She's wearing a black hoodie with a picture of an owl on it, and her hair is tied into pigtails.
It's my fault...
...for taking my eyes off her.
She went missing...
um...
...about seven minutes ago.
HEY!
Huff
Huff
Huff
Tsumugi-chan...

Sign: Goldfish Catching, 1 Try 300 Yen

Dad-dy?
Your dad's worried about you.
Tsumugi-chan...
Hey! I wanna catch one of these!
Kotori-chan!
Sensei!
Huh?
Oh, there he is!
JUMP
Daddy! I want to catch one of these!

I told you not to get separated from me!

...
WAAAAHHH!
WAAAAHHH!
WAAAAAAH!
GRAB
NOOO!!!
NOO!!

You promised...
...not to go off on your own.
Tsumugi...
Tsumugi, you promised not to run in the crowds.
DADDY GOT MAD!
Sorry.
We're heading home.
NGH!
WAAH!
WAAH!
Aww...
...
Thanks.
Here.
Eat this when you get back.
NOOOO!!
Thank you.

GRAB
ぎゅ～
SQUEEEEEZE
Tsu-mugi!
Let go!
You're going to fall!
Waah!
Waaah!
Waah!
...
Um...
If you like...

Good job, Mom!
I cleaned some rice for you so just turn on the heat. ♡ Be back later! - Mom
STEP
わっせ
STEP
わっせ
GLANCE
ちら
And then maybe make them a yakitori rice bowl to cheer them up!
This... this is my chance to make some really good rice!

RIP
RIP
...
You have this one, don't you?
RIP
RUSTLE
It's a rare one.
SHINE

QUIVER
SUMMER
QUIVER
SUMMER

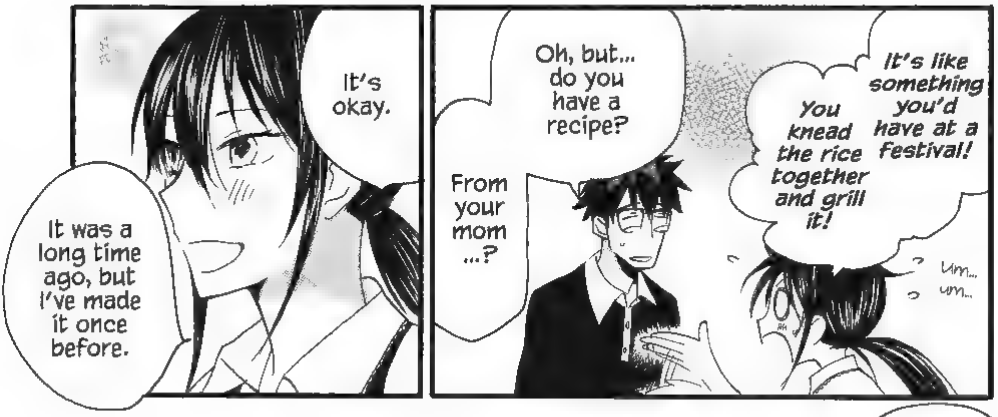
Tsu-mugi.

You can keep your promise not to run off anywhere, right?
I'm sorry I yelled.
I forgot.
Yeah.
I'm sorry.
Yeah...
Okay.

I guess ...
... even Sensei gets mad.
Here.
Okay.
Um... Do you want some-thing to drink?
Oh...
Yes, thank you.
Ah!
What's wrong?
SLAM
??
DASH
DASH
AAH!!
SHOCK

IT'S HARD.
CHEW もぐ
CHEW もぐ……
Ah, no worries. We're fine with just yakitori.
I'll have the rice, too. The part that's okay
IT BU..
IT ..
Black.
IT BURNED...
What is it...?
It's my fault for taking my eyes off it.
I was gonna make something really good.
That's what I thought, but...
It...
The rice...
...got hard...
...and burned.

W...
Want to make gohei-mochi?
Gohei-mochi?
OH!
!
What should I do?


It's okay.
It was a long time ago, but I've made it once before.
Oh, but... do you have a recipe?
From your mom ...?
It's like something you'd have at a festival!
You knead the rice together and grill it!
Um... um...

So this time, leave it to me!
You just wait by Tsumugi's side.
With my dad.
He said that the leftover rice...
...that had gotten hard would just have gone to waste.

GRIND
GRIND
Oh...
...
Making the sauce.
...miso and soy sauce and mirin and sugar'
It's walnut and sesame seeds...
Whatcha doin' now?
SQUEEZE
SQUEEZE
She's smoosh-ing up the rice!
STIR
STIR

I wanna do it, too!
Okay!
Please help!
YEAH!
Can you show us how to do it?
SQUEEZE
SQUEEZE

Sure!
What do you do once you grill the surface of the rice?
Put on the sauce and grill it again!

じゅわ
SIZZLE
パチ
パチ
パ
チ...
POP

It's done!
Wow...
The sauce smelled so good while it was cooking...

CHOMP
がじっ
ふぃん
PANT
くん
SNIFF
Wow!
It makes my tummy rumble!
くん
SNIFF
ふぃん
PANT
CHEW
もぐ
CHEW
もっ
CHEW
もっ
How is...
...this so...
...good ?!

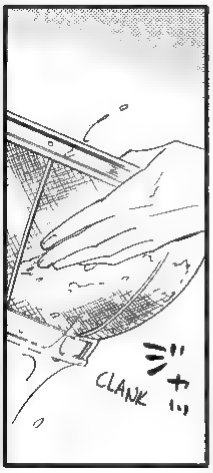
You've got some on your face.
Oh.
You're right, it really is good.
Tsu-mugi.
YUMMMY!

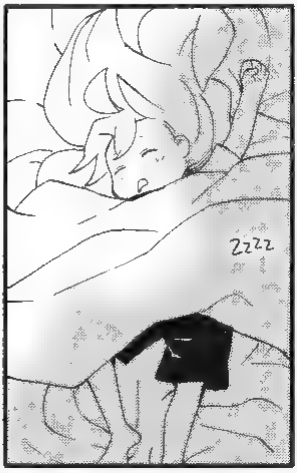
I'm glad I didn't give up.
Hee hee hee!

Oh.
When we're heating up the yakitori,
it's better if we add a little sake and steam it...
I want meat!
Come on, let's eat Yagi's yakitori, too.

CHIRP CHIRP CHIRP
チチチ

カチ
CLICK
BWOH
ナ…!!


ジャ…
CLANK


Zzzz

STEAM
しゃん
しゃん
STEAM

Chapter 10 – END

GOHEIMOCHI

☆Ingredients☆ Makes 5-6 sticks

- 2 cups rice
- (A) 20 g walnuts, 1 Tbsp white sesame seeds
- (B) 1 Tbsp miso, 1 Tbsp soy sauce, 1 Tbsp mirin, 2 Tbsp sugar

Steps

1. Grind **A** in a mortar until you can't see the seeds anymore. Add **B** and mix well.
2. Make firm rice and grind in mortar. Taking enough to make one goheimochi stick, flatten and mold with your hands, then skewer with a disposable chopstick.

POINT Stick the wider end of the chopsticks in. Wrap aluminum foil around the pointed end of chopstick so it doesn't burn while grilling. ☆

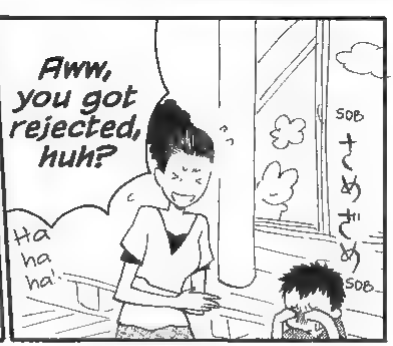
3. Place over direct heat for 2 minutes on each side, grilling enough to slightly char it.
4. Spread the mixture from **Step 1** on both sides and then cook for 2 minutes over direct heat. Once it's slightly charred, it's done.☆

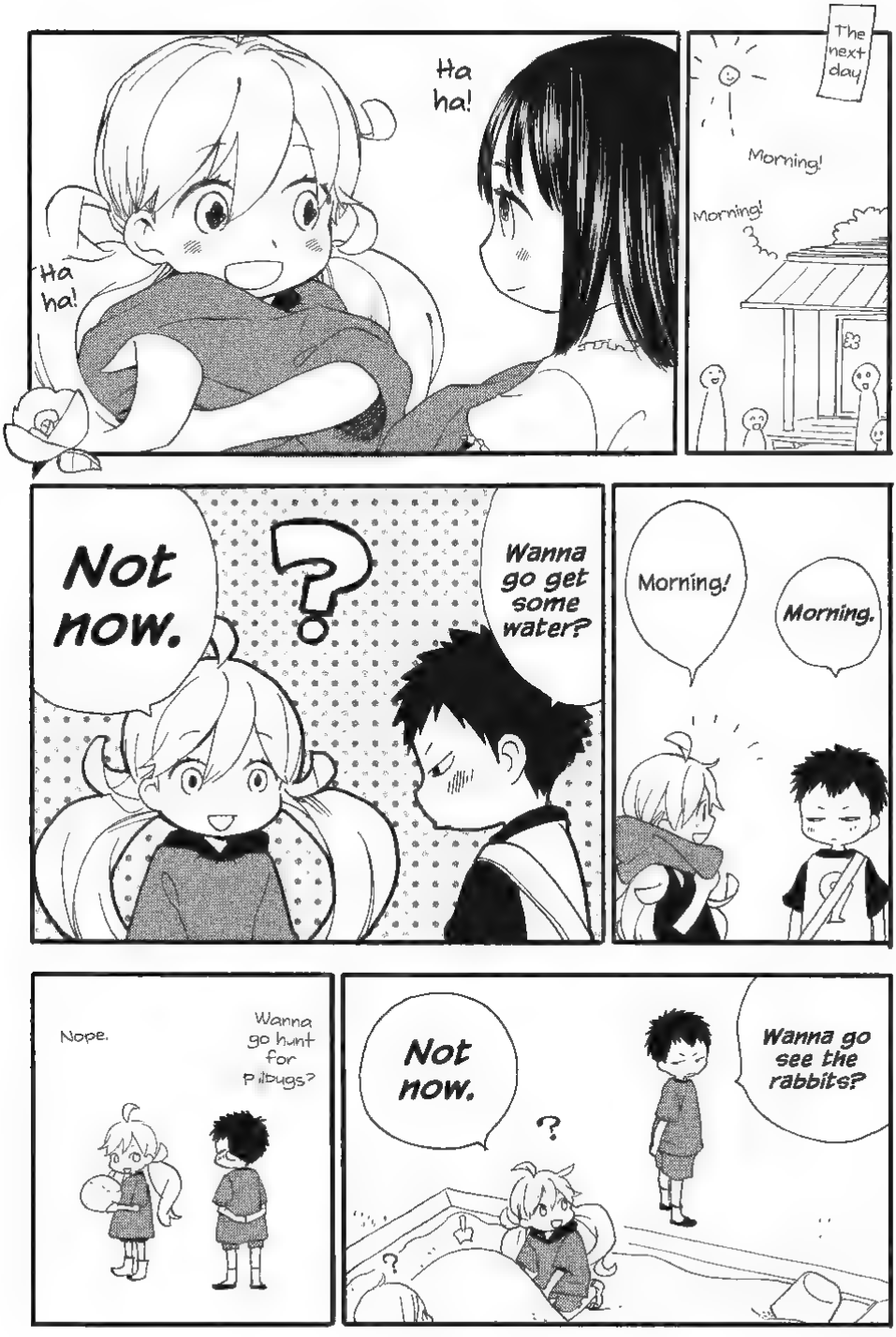
POINT It burns easily, so move it around and keep it a good distance away from the flame ☆

Conversion notes:
360 mL rice = about 1 1/2 cups uncooked, 20 g walnuts = about 2 Tbsp chopped

てへぺろ
Zzz...

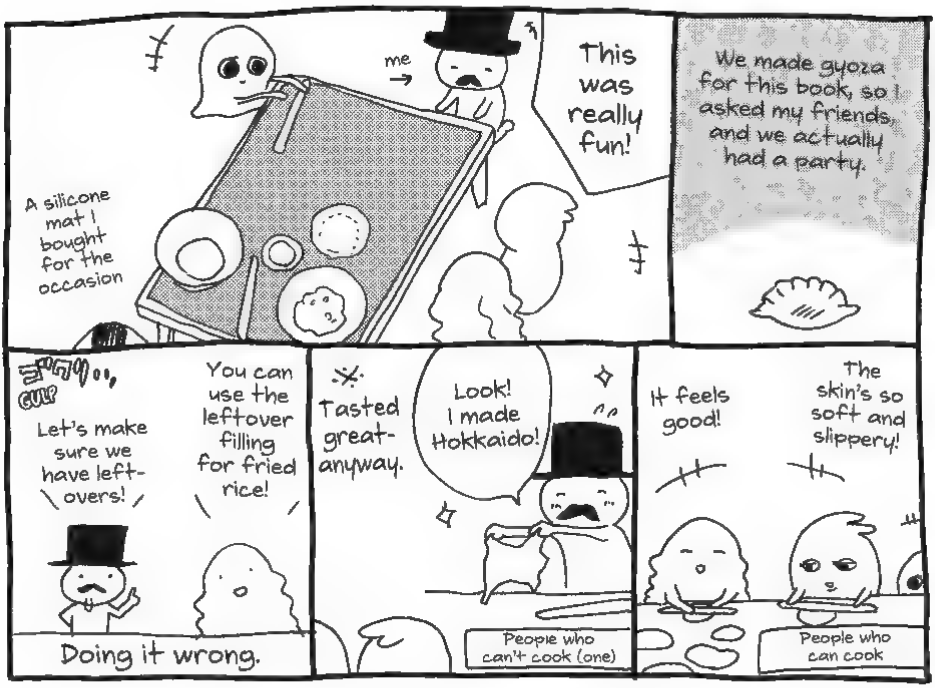
You can do it, Mikio-kun!




Ha ha!
Ha ha!
The next day
Morning!
Morning!
Not now.
Wanna go get some water?
Morning!
Morning.
Nope.
Wanna go hunt for pillbugs?
Not now.
Wanna go see the rabbits?

Oh!
It's not working.
GLOOM
Here!
Wanna come to my party?
I've got lots of invitations!
Mikio-kun!
He's been talking to me a lot lately, so...
OH, I SEE...!
OH...
YOU ASKED MIKIO-KUN TO COME. I SEE...
At Home
Huh?
Really, where do you learn this stuff?!
ARE YOU... JEALOUS?
The End

Afterword


A silicone mat I bought for the occasion
me
This was really fun!
We made gyoza for this book, so I asked my friends, and we actually had a party.
Let's make sure we have left-overs!
You can use the leftover filling for fried rice!
Doing it wrong.
Tasted great-anyway.
Look! I made Hokkaido!
People who can't cook (one)
It feels good!
The skin's so soft and slippery!
People who can cook

See you next volume!

雨隠ギド
Gido Amagakure

Thank you!

Koz-tan, Gon-chan, Tsuru-san, Wakayama-san
M-chan, E-chan, S-chan, Y-san, Ten-chan, Kou-chan

T-shiro-sama, Jun Abe-sama
Research Cooperation: Tabegoto-ya Norabou-sama
Cooking Advisor: Yo Tatewaki-sama

And thank you to everyone else who helped!

Translation Notes

Weak flour, page 23: Flour with a lower gluten content. May be called "cake flour" in the US.

Ohmu, page 28: A reference to *Nausicaä of the Valley of the Wind.*

Strong flour, page 52: Flour with a high gluten content. May be called "bread flour" in the US.

Drop lid, page 94: Called an otoshi-buta lid in Japanese, a small wooden lid that fits inside the pot, resting on the simmering liquid to ensure even distribution of heat.

Kotori is shocked.

A sudden declaration that it's over!

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甘々と稲妻 amaama& inazuma 3

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